



APPELLATION:	Orvieto Secco D.O.C.
GRAPE VARIETALS:	Grechetto 60%, Procanico 40%
CHARACTERISTICS OF THE VINEYARD:	One of the oldest of Italian white wines, much mentioned throughout history, not from a single grape variety but a blend. The grapes used for this wine are grown exclusively in Sergio Mottura's vineyards in Civitella d'Agliano. Each of the varieties is cultivated and vinified separately, then assembled in January before bottling.
VINIFICATION:	Soft pressing, preventative static purification of must by lowering temperature; fermentation at controlled temperature
MATURATION:	In stainless steel tanks
AGING:	In the bottle for two months
LONGEVITY:	Best drunk within two years
COLOUR:	Clear pale yellow with natural golden highlights
NOSE:	Fruity, fragrant, with hints of wild mint and aromatic herbs typical of the local area
PALATE:	Dry but with a subtly bitter aftertaste
SERVING TEMPERATURE:	8° C



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