



## CASTELLO DI TITIGNANO

ORVIETO CLASSICO SUPERIORE DOC 2020



Orvieto Classico is a traditional white produced under the Orvieto DOC of Umbria. At Castello di Titignano the grapes come from vineyards located alongside Corbara Lake. The same family has been producing Orvieto Classico in this zone for centuries.

**GRAPES** Procanico (Trebiano), Grechetto, Verdello

**ALTITUDE** Ranging between 300 to 500 meters

**EXPOSURE** South-West

**SOIL** Volcanic, tuffaceous and rich in texture.

**TRAINING SYSTEM** Guyot

**HARVEST** Harvest occurs by hand, between the end of August and the first half of September.

**WINEMAKING AND AGING** Immediately upon arrival in the cantina, grapes are destemmed and undergo a soft pressing. The must ferments in steel tanks, at a controlled temperature of 18 degrees Celsius. This is followed by a refinement on the lees for 5-6 months to enrich the wines' organoleptic characteristics.

### TASTING NOTES

This wine is straw yellow in colour with greenish undertones. Aromas of white flowers and straw alongside fruity notes of stone fruit and a stony minerality define the nose. Flavours complementary to the bouquet are found on the palate, but there is also a unique minerality, especially on the back palate. Medium-bodied and refreshing, with an appealing softness.

Castello di Titignano's Orvieto Classico complements pasta, white fish, sauces and various vegetarian plates - Asparagus omelet, vegetarian pizza or simply roasted vegetables.

### TENUTA DI SALVIANO

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