

# Melini

## ESSENZA *di* TOSCANA

### Orvieto Doc Classico SECCO



**Grapes:** 50% trebbiano toscano (procanico); 10% verdello; 10% malvasia toscana; 10% drupeggio; 20% grechetto.

**Vineyard:** selected vineyards on the hills (average 300 metres altitude) of the classic DOC zone, the oldest one, around Orvieto town, in the province of Terni; the vines are trained by the Spurred Cordon and Guyot systems on thin, clayey soil, well exposed, with a yield of 100 quintals of grapes per hectare.

**Vinification:** the grapes are harvested early in October, in just the right state of ripeness; after a gentle pressing, and a cold natural clarification, the must ferments at a controlled temperature (15-17°C) with the addition of selected indigenous yeasts; the new wine stays in stainless steel vats until it is cold sterile bottled.

**Wine:** pale yellow colour; fine bouquet with the fresh fragrance of hawthorn blossom and traces of musk and almond; dry, full, soft but lively flavour with an attractively distinctive aftertaste of white peaches and bitter almonds.

**Analytical details:** alcol 12,6%; acidità totale 5,13 g/l; pH 3,30; zuccheri 3.30 g/l; estratto 18,5 g/l.

**Optimum keeping:** 2 years in bottles stored horizontally in cool, dark conditions.

**Food matches:** hors d'œuvres, fish, shellfish, eggs, young cheeses.

**Serving temperature:** 10-12°C.