

ORVIETO CLASSICO SUPERIORE DOC 'MARE ANTICO'

2024 | White Wine



Italy, Umbria

Decugnano dei Barbi

Case Size: 6

Straw yellow in colour with greenish highlights. The nose reveals hints of fresh white fruit with deep mineral textures. On the palate, it is characterised by a lively acidity with a savoury touch, an ample and persistent freshness.

Vinification:

Harvesting is carried out by hand, only the best grapes are selected for this wine. Once arrived at the winery, they are destemmed, immediately cooled and pressed. Fermentation is carried out separately for each variety and takes place in steel vats for about 15 days at a temperature of 14-16 degrees. A small part (5%) is fermented in French oak barrels and undergoes malolactic fermentation. The wine ages in bottle for 12 months before being release.

Grape Varieties: Chardonnay| Grechetto| Procanico| Vermentino

Classification: DOC | **ABV:** 13% | **Closure:** Natural Cork