



#### TERRE VINEATE

Our years of experience have enabled us to choose the specific plots of our Palazzone vineyards where optimal exposure yields the best grape bunches of Procanico and Grechetto to make Terre Vineate, ("Vined Lands") the designation from a medieval land register.

#### VINEYARD

Select estate vineyards.

#### APPELLATION

Orvieto Classico Superiore D.O.C.

#### TERRAIN

Sedimentary clay.  
Exposure East.  
Hilly. 240 to 360 mt above sea level.

#### GRAPE VARIETIES

Procanico 50%  
Grechetto 30%  
Verdello, Malvasia 20%



#### FERMENTATION

Soft pressing of whole grapes.  
Fermented for 20 days at a controlled temperature in stainless steel vats.

#### FIRST YEAR OF PRODUCTION

1984

#### TASTING NOTES

Of an intense straw color with an elegant nose that gradually releases a vivid scent of white fruit. On the palate the impact is dense and dry, recalling the bouquet, while perfectly balancing the tart finish.

#### SERVING SUGGESTIONS

This wine is best suited to savoury pasta recipes, especially with meat or fish and it also goes well with peppery foods.