



CAMPO DEL GUARDIANO

This wine comes from the most beautiful piece of land on our estate, renown to generations of local farmers as Campo del Guardiano. Following bottling this selection of Orvieto Classico Superiore is aged in Palazzone's cellar for many months. The complexity, the aromas and the freshness of the fruit remain intact for years proving the wine's astonishing capacity to age beautifully.

VINEYARD

Campo del Guardiano

APPELLATION

Orvieto Classico Superiore D.O.C.

TERRAIN

Sedimentary clay.
Exposure East-North East.
Hilly. Altitude 300 mt above sea level.

GRAPE VARIETIES

Procanico 50%
Grechetto 30%
Verdello, Malvasia 20%



FERMENTATION

Soft pressing of whole grapes.

AGEING

Bottles cellared for 18 months.

FIRST YEAR OF PRODUCTION

1989

TASTING NOTES

Intense straw color with sharp green reflections.

The nose is profound, refined and prolonged; on the palate silky and well structured, vibrant and persistent.

SERVING SUGGESTIONS

With dishes that are not only powerful but also restrained and delicately balanced, recipes of veal, fowl, and pork, in the finest Umbrian tradition.