



## ORVIETO CLASSICO



<b>COUNTRY</b>	Italy	<b>APPELLATION</b>	Orvieto DOC
<b>REGION</b>	Umbria	<b>WINEMAKER</b>	Luca Francioni
<b>GRAPES</b>	50% Trebbiano Toscano, 20% Verdello, 20% Grechetto-Drupeggio, 10% Malvasia Toscana		

### BACKGROUND

For well over 40 years, the Zingarelli family has dedicated themselves to crafting the finest wines, providing meticulous attention to the vineyards and championing Chianti Classico DOC. Established in 1973 by acclaimed Italian film producer Italo Zingarelli, Rocca delle Macie totals 600 hectares (1,500 acres) across six estates in Tuscany. Led today by Italo's son Sergio, his wife Daniela and two children, Rocca delle Macie is one of Tuscany's leading wine estates. Defined by Italian poet Gabriele D'Annunzio as Italian sunshine in a bottle, Orvieto has been lauded by poets, artists, and other illustrious individuals since ancient times. Rocca delle Macie's Orvieto Classico is produced using grapes harvested in the heart of the historic production zone.

### DESCRIPTION

**COLOR:** Brilliant straw yellow

**NOSE:** Intense, fruity, very elegant

**TASTE:** Dry and fresh, with a slight hint of almonds in the finish

### VINIFICATION

Vinified using the most refined techniques for white wine, including soft pressing and temperature-controlled fermentation.

### ANALYSIS

Alcohol: 12%

### SERVING SUGGESTIONS

Serve at a temperature of 50°-54°F. Ideal as an aperitif and well-suited to fish and white meat dishes.

### BOTTLE SIZES

750 ml



 **Vegan**    **Gluten Free**