

# Bartali

Casa fondata nel 1927



## Orvieto

### TECHNICAL SHEET

- **LINE:** Classic.
- **DENOMINATION:** Orvieto DOC.
- **GRAPE VARIETY:** Trebbiano Toscano 60%, Canaiolo Bianco 20%, Grechetto 20%.
- **PRODUCTION TECHNIQUES:** The grapes are harvested in the month of September and pressed softly. Vinification takes place at a controlled temperature of 18°C. After racking the wine is kept in stainless steel vats for 2 months to complete its maturation process on fine lees and is then bottled.
- **COLOUR:** Light golden yellow.
- **BOUQUET:** Delicate, pleasant, with scents of fresh fruit.
- **TASTE:** Dry, fresh, slightly bitter, full and velvety.
- **ALCOHOL STRENGTH:** 12% vol.
- **SERVING SUGGESTIONS:** Hors d'oeuvres, roasted white meats and fish, herbed cheeses, dry pastry.
- **SERVING TEMPERATURE:** Serve at 10-12°C.

Casa Vinicola Bartali s.r.l.