



ORVIETO CLASSICO SECCO_UMBRIE DOC

TYPE OF WINE : young white

THE GRAPES: 40% Grechetto, 30% Procanico, 15% Vermentino ,15% Sauvignon & Malvasia

VINIFICATION: in stainless steel vats, at low temperature

ALCOHOLIC CONTENT: 13% by vol.

TOTAL ACIDITY: 5,6 ‰

COLOUR: straw yellow with slight greenish reflections

BOUQUET: fresh, delicate, and flavoury

TASTE: dry and fruity, with a light aftertaste of bitter almond.

COMBINATIONS: excellent as an aperitif, it goes well with light hors-d'oeuvres, most first courses, crustacea and fish.

CONSUMPTION: best when fresh, within 2 years

SERVING TEMPERATURE:10°-12° C



Lambrechts

WINES & SPIRITS

SINT-MARTENS-LATEM