Sergio Mottura Orvieto, Orvieto DOC [Organic] 2023

ISM0012023

Sergio Mottura

— Lazio, Italy

Andy (F) and I were on a bit of a central Italian road-trip ... as we left Ficomontanino, Maria asked us who we were seeing next ... 'Sergio Mottura', we replied ... 'Oh, nice, she nodded, 'really good wines'! A day later when we rocked up at Imperatori in Rome, Danielle asked where we'd been. 'Sergio Mottura' we said again. 'Ah! The best!' he said. It's quite nice when that happens and of course in between those two visits we'd actually been to meet Guiseppe and to taste his seriously good Orvietos (Orvietii?).I knew the wines from many years ago ... I'd tasted them a few times at Vinitaly and always liked them but they'd been represented in the UK at the time. Obviously you won't believe me but I'm pretty certain they're even better now! ;0)There's four wines ... two are a blend of Grechetto and Procanico and two are straight Grecanico. The tasting that Giuseppe put on for us was absolutely amazing and showed Grechetto's propensity for beautiful ageing ... It'll be academic I guess, but if you ever do find a well cellared 20 year old example of theirs ....really don't hesitate!An Interesting and useful sales 'one-liner' we learned whilst there ... Orvieto is completely dominated by 3 big companies. One in Milan, one in Verona, and one in Tuscany ... not one of these 3 own a single vine in Orvieto! ... It's all bulk, 'traded', commodity liquid! Sergio Mottura wines are a completely different proposition, head and shoulders above those bulk offerings. Industrial Soave vs Pra, Pieropan, Anselmi, Ca Rugate etc is the obvious parallel. This gastronomic and convivial wine should be enjoyed carefree and in good company.

Production

Planted in 1990, the composition of the soil is 40% clay, 40% sand and 20% silt, in a mainly volcanic part of the Vulsini mountains and Lake Bolsena, with alluvial material resulting from the flooding of the Tiber River. The grapes are harvested and selected by hand - Grechetto in the first half of September, Procanico in the first half of October. Soft pressing is followed by fermentation in steel and 6 months on fine lees.

Tasting note

Food Match

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Organic/Sustainable

Grape Varieties:
Grechetto 50%, Procanico 50%

Suitable for:
No