Sergio Mottura Orvieto Tragugnano, Orvieto DOC [Organic] 2023

ISM0032023

Sergio Mottura

— Lazio, Italy

Tragugnano is produced from a selection of the very best Grechetto and Procanico grapes - typically from the oldest vineyards with the best exposure to sunlight. The estate's finest expression of Orvieto.

Production

The vines were planted in 1990, and are cultivated in soils which are 40% clay, 40% sand and 20% silt. This area is 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. The two varieties are vinified separately, a soft pressing is followed by fermentation in stainless steel. After assemblage the wine remains on fine lees for 6 months.

Tasting note

Food Match

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Organic/Sustainable

Grape Varieties:
Grechetto 50%, Procanico 50%

Suitable for:
No