

2017 Palazzone Orvieto Classicoproduct-pdf - 'Vignarco' | Umbria, Italy - Number One Small Estate of Orvieto!

Why We're Drinking It

Hard to find a serious Orvieto like this.

--Wine Spectator

Unquestionably the number one small estate of Orvieto.

--Stephen Tanzer

Palazzone produces delicious white wines from Umbria's indigenous varietals featuring tasty fruit, nerve and zip! The estate, which began bottling in 1982, has mastered the delicate art of adjusting the proportions of the five different grape varieties allowed in the blend by the Orvieto D.O.C.: Procanico, Verdello, Grechetto, Drupeggio and Malvasia Toscana, the very same used hundreds of years ago in this region with Ancient-Roman roots. From the Terre Vineate to the Campo del Guardiano, a single-vineyard blend intended for ageing, these whites are survivors of the golden-age of Orvieto Classico, when small producers hand harvested fruit and established an international reputation for greatness, coveted by kings and popes.

Palazzone is practicing organic. No insecticides, fungicides or systemic plant protection products are used. Low environmental impact products like sulfur and copper-based products are used. In vineyards prone to soil erosion, there are permanent cover crops between the rows of vines. The grass cover is mowed during the summer and depending on vineyard, the soil is either tilled or not.

Tasting Notes

Deliciously drinkable dry and floral white wine from the green heart of Italy, Umbria! Mostly Procanico and Grechetto (80%) with a small part of Drupeggio, Verdello and Malvasia. Stainless steel fermentation under temperature control.

VARIETAL

White Blend

APPELLATION

Orvieto, Umbria Italy

ALCOHOL

12.50

SIZE

750ml

BLEND

White Blend

FERMENTATION

Stainless steel fermentation under temperature control.
