

COLI

MASTRI VINAI DAL 1926

Orvieto

Denominazione di Origine Controllata

PRODUCTION AREA

Territory of the communities of Orvieto, Allerona, Alviano, Baschi, Castel Giorgio, Castel Viscardo, Ficulle, Guardea, Montecchio, Fabro, Montegabbione, Monteleone d'Orvieto, Castiglione in Teverina, Civitella d'Agliano, Graffignano, Lubrano, Bagnoregio and Porano.

VINES

- Trebbiano toscano and Grechetto at least 60%
- Other white grape allowed by the regulation up to 40%

TASTING NOTES

- Colour: brilliant straw yellow.
- Nose: fairly intense on the nose, with fine aromas that remember the white flowers of acacia and lime tree, fruity scent of ripe apple and bread crust.
- Taste: dry, delicate and fresh with a good consistence.

TECHNICAL DATA

- Alcohol content: 12,5%
- Minimum total acidity: 4,5 - 5,6

SERVING TEMPERATURE

Serve at 10/12°

FOOD PAIRING

It matches perfectly with starters, white meat and fish.



www.coli.it