



ALBACO - Orvieto Classico Superiore DOC

At the beginning of 2000, Nonno Mario's passion for vine growing was officially passed down to his grandchildren, who lovingly created the Al Molino Gualtieri Organic Farm situated at the foot of the Rocca Ripesena hilltop, a few kilometers from the picturesque town of Orvieto, hence the name "Altarocca", which denotes the close connection between the farm and the surrounding land.

The dedication and passion of the Altarocca Winery in respect to this territory drove us to become organic, for which we obtained certification in 2016. Ours was an ethical choice combined with the genuine wish to adopt an approach, by which human intervention follows the biological rhythm of nature and no systemic products or phytopharmaceuticals are used. Altarocca has also always been involved in the initiatives for the protection of typical regional wines and quality improvement programs for grapes and winemaking techniques. We are proud to offer a quality brand made with passion, dedication and care.



Variety of grapes: Grechetto, Chardonnay, Trebbiano



Vineyard: Plant spacing: 3,00 x 1,00 m

Growing system: Guyot, average age of vines: 12 years



Soil: Mainly volcanic, sedimentary, clay Altitude 300 m



Harvest: Manual picking, from the end of August up to mid September



Yield: Grapes: 60 q/ha - Wine: 40 hl/ha



Vinification: Light pressing of grapes, contact with the skins for 12-18 hours at a controlled temperature. Separation of the must and cold decanting for cleaning. Alcoholic fermentation at a maximum temperature of 16° in stainless steel containers, using variety and aromatic yeasts.



Maturing: Chardonnay spends 2 months in French sessile oak casks, then blended with the Grechetto and the Trebbiano. 6-8 months in bottles.



Tasting Notes: A brilliant straw yellow color, hints of gold. The nose is rich with notes of fresh fruit and acacia flowers, hints of sweet wood. On the palate it is dry and silky, complex and elegant, with notes of ripe fruit and spices.



Producer's recommendations: Best with vegetable soups, grilled vegetables, white meats, grilled fish, fried food and cheese. To be served at 12°C.