



**SERGIO MOTTURA**

## **ORVIETO SECCO D.O.C.**

- Classification:** Orvieto dry D.O.C. (Controlled Origin Denomination).
- Grapes:** Procanico 50%, Verdello 25%, Grechetto 25%.
- Vineyard:** One of the oldest of Italian white wines, much mentioned throughout history, not from a single grape variety but a blend. The grapes used for this wine are exclusively grown in Sergio Mottura's vineyard in Civitella d'Agliano commune. Each grape varieties are cultivated and vinified separately, assembled in January before bottling.
- Vinification:** Soft pressing, preventive static purification of must by lowering temperature. Fermentation at controlled temperature.
- Maturation:** In stainless steel containers.
- Refining:** In bottle for two months.
- Longevity:** Best drunk within two years of harvesting.
- Colour:** Clear pale yellow with natural gold highlights.
- Aroma:** Fruity, fragrant, with hints of wild mint and aromatic herbs typical of area of production.
- Flavour:** Dry but with a subtly bitter aftertaste.
- Serving temperature:** 8° C.
- Suggested accompaniments:** Delightful as an aperitif or with tasty local dishes - lasagne, spaghetti with seasonal vegetable sauces, asparagus crêpes, country style chicken or rabbit, stewed cod and other fish dishes.  
Fresh cheeses.
- Standard analysis** Alcohol 13%, acidity 5.60 g/l

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*Imbottigliato  
dal viticoltore*  
SERGIO MOTTURA  
Castello D'Agliano (VI)  
ITALIA



2008



ORVIETO  
Denominazione di Origine Controllata  
SECCO

75cl e

L-2098

13%vol