



SERGIO MOTTURA

TRAGUGNANO

- Classification:** Orvieto D.O.C. (Controlled Origin Denomination).
- Grapes:** Grechetto 50%, Procanico 40%, Sauvignon 10%.
- Vineyard:** The wine Tragugnano is produced selecting from year to year the best grapes of Grechetto, Procanico and Sauvignon. The grapes normally come from the oldest vineyards with the best exposure. The wines are vinified and remain separate until the moment they are assembled.
- Vinification:** Soft pressing, preventive static purification of must by lowering temperature; deliberately slow fermentation of clean must under controlled temperature.
- Maturation:** In stainless steel containers, on fine lees, until end March.
- Refining:** In bottle for two months.
- Longevity:** A notably complex wine which benefits from several years ageing.
- Colour:** Pale yellow with natural gold highlights.
- Aroma:** Initial sweet, warm fragrance of wild mustard flower and vanilla; maturity reveals stronger scents such as mint, sage, thyme and certain resins.
- Flavour:** Dry but rounded, mellow, complex and persistent.
- Serving temperature:** 8° - 10° C.
- Suggested accompaniments:** Tragugnano has a distinct personality, the mellow taste blending well and enhancing flavours. Suitable as an aperitif and goes well with local regional dishes: croutons of tomato and basil, fresh "pecorino" and mozzarella cheeses.
- Standard analysis:** Alcohol 13.5%, acidity 5.90 g/l, dry extract 18.91 g/l

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DE DENOMINAZIONE DI ORIGINE CONTROLLATA

ORVIETO

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SERGIO MOTTURA

Tragugnano

ORVIETO

Denominazione di Origine Controllata



NATURAM PURAM DILIGO