



ARCHE ORVIETO CLASSICO_UMBRIE



TYPE OF WINE: structured white wine , fermented in Allier barrels
THE GRAPES: 80% Grechetto, 20% Sauvignon
VINIFICATION: partial fermented in Allier Barriques and in stainless steel vats .

REFINING: in steel, then in bottles

ALCOHOLIC CONTENT: 13.5% by volume

TOTAL ACIDITY: 6.40 %

COLOUR: straw yellow

BOUQUET: ample, delicate ripe fruits with a slightly spicy scent

TASTE: elegant, harmonious, fruity, balanced with an intense and complex aftertaste

COMBINATIONS: light hors-d'oeuvres, first courses, crustacea and fish

CONSUMPTION: if stored properly, can age well

POURING TEMPERATURE: 12 °C

FORMAT: 750 ml

ARCHE is een moderne versie van Orvieto met veel diepgang en gedeeltelijk gefermenteerd op eiken vaten.

Druif : 80% Grechetto, 20% Sauvignon



Lambrecht

WINES & SPIRITS

SINT-MARTENS-LATEM