


Umbria contains 13 DOCs...


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- 12: Rosso Orvietano DOC
- 13: Torgiano DOC
- 14: Todi DOC
- 15: Spoleto DOC



Map via: <http://www.federdoc.com/vini-a-d-o/>

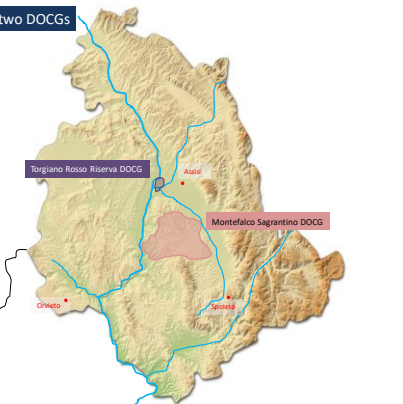
Umbria contains 13 DOCs...
...and 2 DOCGs

- 1: Montefalco Sagrantino DOCG
- 2: Torgiano Rosso Riserva DOCG



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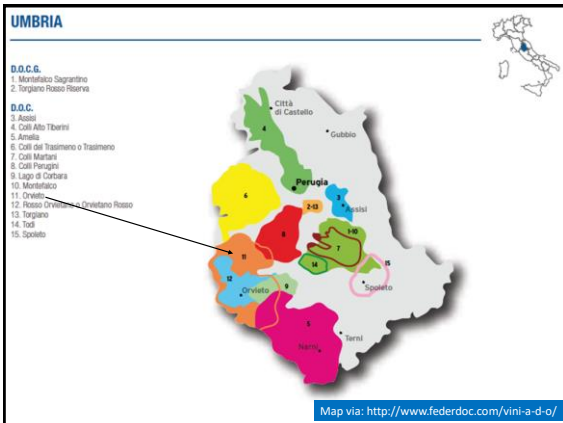
The two DOCGs



Torgiano Rosso Riserva DOCG

Montefalco Sagrantino DOCG





Orvieto DOC


History

- ✓ Viticulture first introduced by the Etruscans
- ✓ DOC established in 1971 for white wines only covering the province of Terni and Lazio's Viterbo province
- ✓ Largest and most productive of Umbria's DOC's. Most widely exported
- ✓ Commune of Orvieto lies in the center sitting upon a massive flat tufo rock "Rupe"


Orvieto DOC 

Orvieto Underground



Orvieto DOC 


Historical Sites



Cathedral of Orvieto


Pozzo di San Patrizio (St. Patrick's Well)


Torre del Moro

Orvieto DOC 

Location/Climate/Soil

- Vineyards lie on the hillsides ranging from 300 – 1,600 feet
- Region possesses many waterways to include the Paglia and Tevere rivers, plus the lakes of Corbara and Bolsena which provide extra humidity and morning fog in the autumn
- Soils are comprised of volcanic tufo and basalt, clay, sand, limestone and alluvial



Orvieto DOC 


Grapes

Primary Varietals


- Trebbiano Toscano (locally known as Procanico)
- Grechetto

Other Varietals

- Verdello
- Canaiolo Bianco (locally known as Drupeggio)
- Malvasia Bianca Lunga
- Plus other native varietals and international varietals which are grown within the defined DOC area



Trebbiano



Grechetto

Orvieto DOC 

Winemaking

Orvieto & Orvieto Classico

- Styles: Dry (Secco), Semi Dry (Abbccato), Semi Sweet (Amabile), Sweet (Dolce)
- Min 60% Trebbiano Toscano and Grechetto
- Max 40% other whites grown within the defined geographical area of the DOC. Verdello, Canaiolo Bianco (Drupeggio) Malvasia Toscana, are among some of the other native varietals plus several international varietals
- Min Alcohol – 11.5%

Orvieto Superiore & Orvieto Classico Superiore

- Min Alcohol – 12%
- Wines not released until March 1st year following harvest

Dessert/Specialty Wines

- Vendemmia Tardiva (late harvest) – Only wines classified as Superiore are allowed. Grapes cannot be harvested before Oct 1st
- Muffa Nobile (noble rot) – Min alcohol 10.5%

Orvieto DOC 

Popular Producers













Orvieto DOC

Recent Press

WINE ENTHUSIAST



Marchesi Antinori 2016
San Giovanni
Castello della Sala
Orvieto Classico Superiore
93 Points



Sergio Mottura 2016
Tragugnano
Orvieto
90 Points

Wine Enthusiast 7/1/18 - www.winemag.com

Orvieto DOC

Local Cuisine



Umbricelli Pasta



Olive Oil "DOP"



Piccione Alla Leccarda



Lumachelle

Orvieto DOC

Tourism



Scopri e vivere la città - Dimenticare & riscoprire la vita

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Orvieto DOC 

Tourism



Anello della Rupe

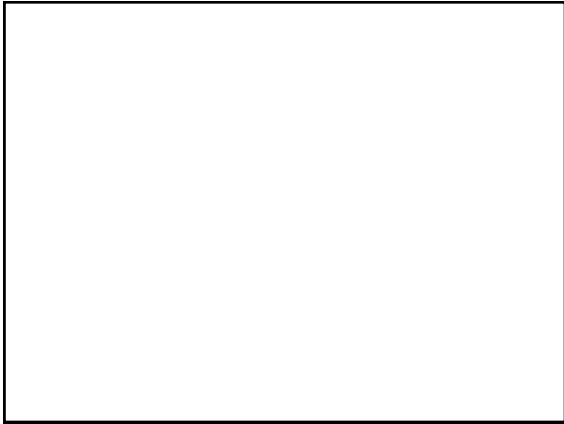
Taste-along **Orvieto DOC**



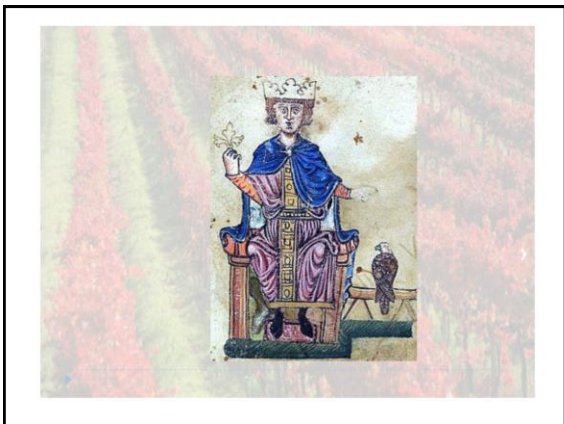
*Here are my tasting notes for
Agricola Palazzone "Terre Vineate" Orvieto
Classico Superiore 2016*

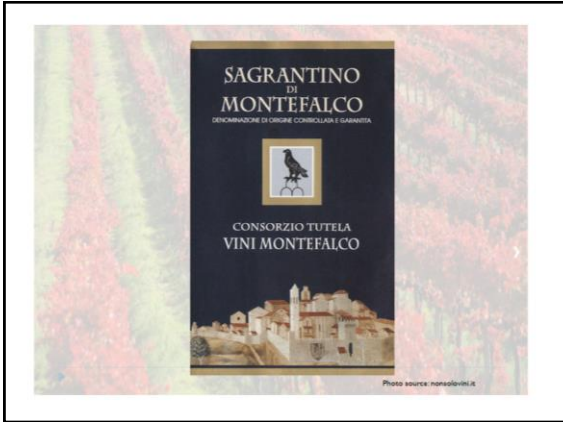
- 50% Procanico (Trebiano Toscana)
- 30% Grechetto
- 20% Verdello–Drupeggio (Canaiolo Bianco)–Malvasia
- 13% abv
- Temperature-controlled, stainless steel fermentation
- Aromas: fruity (yellow pear, peach, grapefruit), floral, mineral (wet sand)
- Palate: Dry, white pepper-citrus peel flavors, medium-bodied
- Finish: Long, with a small hint of bitterness on the finish

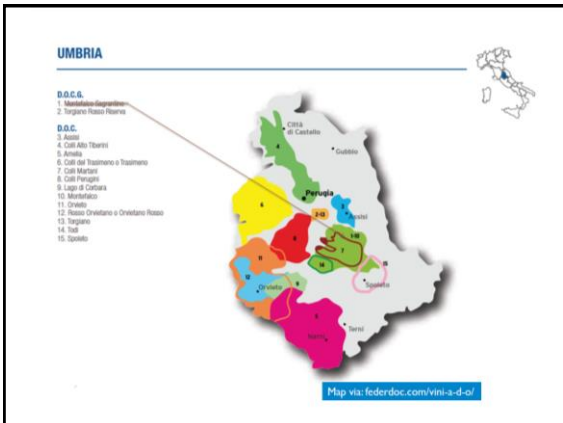












Montefalco Sagrantino DOCG (1992)

- ▶ Sagrantino di Montefalco DOCG established 1992
- ▶ Montefalco Sagrantino DOCG renamed in 2009
- ▶ Must be 100% Sagrantino
- ▶ 2 DOCG styles:
 - ▶ Secco (dry, red)
 - ▶ Passito (sweet)
- ▶ Aprox. 1600 acres (a/o 2017)
- ▶ As of 2017 1.5 million bottles produced annually (Italian Wine Chronicle)



Sagrantino

- › Red (blue-black), thick-skinned grape
- › Early budding, late ripening
- › Low-med vigor
- › Rot- and frost-resistant
- › Local to Central Italy (Umbria)
- › Important to religious rituals, historically
- › Several theories on its origins (Asia Minor, Greece)
- › Believed to have existed in Montefalco since the Middle Ages
- › Documentation in 1549 as *sagrantina*



Photo source: raffaldini.com

Montefalco Sagrantino DOCG Styles

Secco



Passito



Montefalco Sagrantino DOCG Styles

Secco

- › 13% min abv
- › "Vigna" 13.5% min abv
- › 37 mos aging from 1 Dec, 12 mos in oak, 4 mos in bottle
- › Released NET 1 Jan the 4th year after harvest

Passito

- › 18% min abv
- › 80 g/l min RS
- › 180 g/l max RS
- › Sagrantino grapes dry for at least 60 days
- › Fermentation on the skins
- › 37 mos aging from 1 Dec, 4 mos in bottle
- › Released NET 1 Jan the 4th year after harvest

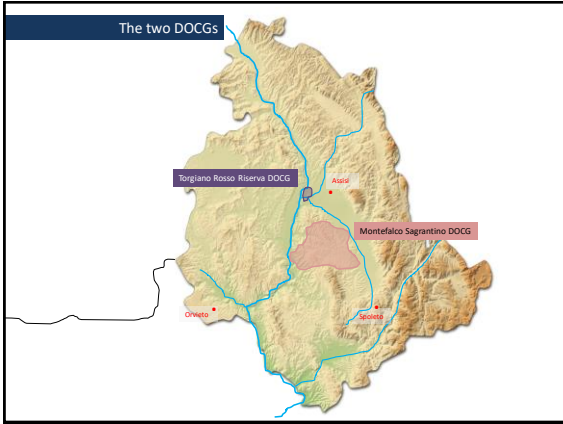




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The Torgiano Region

The DOC = the rolling hills surrounding the town of Torgiano

Located where the Chiascio River joins the Tiber

Soils = clay and sand over limestone

Specifically excluded: alluvial deposit soils and high-humidity soils along the river banks

Vineyard elevation: 650-800 feet (198-243m)

Climate is mild continental

Avg annual rainfall: 804 mm/32 inches

A photograph of the Torgiano region landscape, showing rolling hills and vineyards under a blue sky.

A must-see: the Museo del vino Torgiano
Fondazione Lungarotti

<https://www.lungarotti.it/fondazione/muvit/>

A photograph of several large, ancient terracotta wine jugs (amphorae) displayed in a museum setting.

Torgiano Rosso Riserva DOCG



Minimum 70% Sangiovese

Other 30% typically Canaiolo or Colorino, but may be any red grape allowed for use in Perugia

Minimum 12.5% abv

Minimum 3 years total aging (from November 1 of the harvest year) including at least 6 months in the bottle

Wines tend to be well-structured, age-worthy, and concentrated

Typical aromas and flavors: red fruit, floral (violet), spicy (black pepper, cinnamon) herbal/tobacco, mineral



RUBESCO

VIGNA MONTICCHIO

Torgiano Rosso Riserva docg

LUNGAROTTI



Unknown Italy: Marche and Umbria

Thank you for joining us!
