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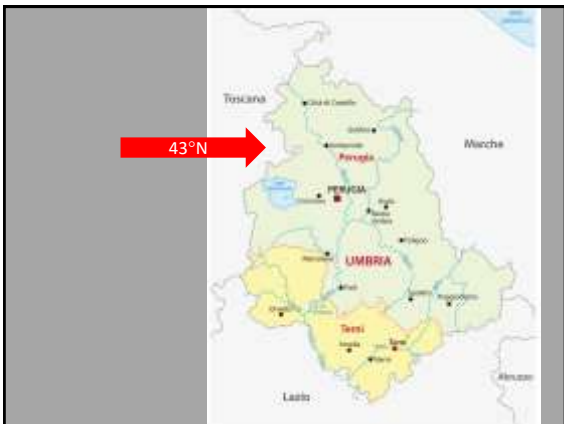
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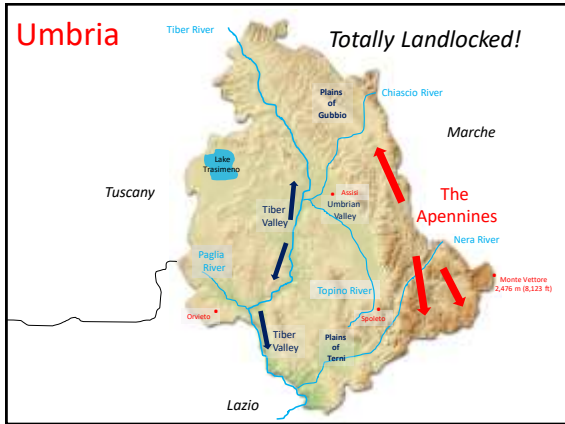
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**Terroir: Umbria**

Totally landlocked—most areas between 90 and 120 miles (145 to 190 km) from the sea

Bordered on the east by the Apennine Mountains

Extending westward towards Lazio and Tuscany = rolling hills interspersed with wide river basins and small, isolated depressions (plains)

Typical Climate:  
 Eastern portions: Continental (with snow in winter)  
 Western portions: Warm Mediterranean

Precipitation:  
 Perugia: 800 to 900 mm (31–35 inches) Annual  
 Orvieto: 700 to 800 mm (28–31 inches) Annual

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The Umbria IGT covers the entire area and allows for the production of a wide range of wines

**Principal White Grape Varieties:**  
 Grechetto, Trebbiano Toscana (Procanico)

**Other Approved White Grape Varieties:**  
 Bellone, Biancame, Bombino Bianco, Chardonnay, Drupeggio (Canaiole Bianco) Falanghina, Fiano, Friulano, Garganega, Gewürztraminer, Greco, Macerato, Malvasia, Manzoni Bianco, Montonico Bianco, Moscato, Mostosa, Müller-Thurgau, Passerina, Pecorino, Pinot Bianco, Pinot Grigio, Riesling, Sauvignon Blanc, Semillon, Sylvaner Verde, Verdello, Verdicchio, Vermentino, Vernaccia, Viognier, Welschriesling (Riesling Italo)

**Principal Red Grape Varieties:**  
 Sangiovese, Sagrantino, Cabernet Sauvignon, Merlot

**Other Approved Red Grape Varieties:**  
 Aglianico, Aleatico, Alicante, Barbera, Cabernet Franc, Canaiolo Nero, Carignano, Cesanese, Ciliegliolo, Dolcetto, Gaglioppo, Gamay, Grechetto Rosso, Lacrima, Malbec, Malvasia Nera, Montepulciano, Nero d'Avola (Calabrese), Pinot Nero, Primitivo, Rebo, Refosco, Syrah, Vernaccia Nera

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Umbria contains 13 DOCs...

- 3: Assisi DOC
- 4: Colli Alto Tiberini DOC
- 5: Amelia DOC
- 6: Colli del Trasimeno/Trasimeno DOC
- 7: Colli Martani DOC
- 8: Colli Perugini DOC
- 9: Lago di Corbara DOC
- 10: Montefalco DOC
- 11: Orvieto DOC
- 12: Rosso Orvietano DOC
- 13: Torgiano DOC
- 14: Todi DOC
- 15: Spoleto DOC



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

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

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



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

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The two DOCGs



Montefalco Sagrantino DOCG

Torgiano Rosso Riserva DOCG

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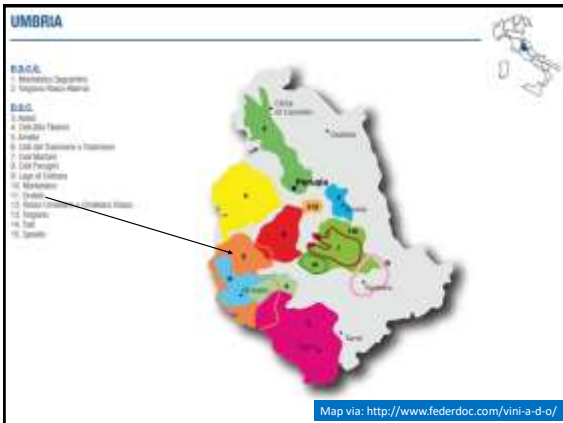
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**Orvieto DOC**

**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"

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**Orvieto DOC** 

**Orvieto Underground**




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**Orvieto DOC** 

**Historical Sites**



*Cathedral of Orvieto*

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

*Torre del Moro*

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**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




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**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

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**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 1<sup>st</sup> 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%

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**Orvieto DOC** 

**Popular Producers**













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**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*

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**Orvieto DOC** 

**Local Cuisine**



*Piccione Alla Leccarda*



*Lumachelle*



*Olive Oil "DOP"*

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**Orvieto DOC** 

**Tourism**



*Orvieto food & wine*



[www.orvietoviva.com](http://www.orvietoviva.com)  
 Orvieto Umbria  
 E-mail: [info@orvietoviva.com](mailto:info@orvietoviva.com)

[www.orvietofoodandwine.com](http://www.orvietofoodandwine.com)  
 Orvieto, Umbria  
 E-mail: [orvietofoodandwine@gmail.com](mailto:orvietofoodandwine@gmail.com)  
 Ph: (+39) 0763300491

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**Orvieto DOC** 

**Tourism**



*Anello della Rupe*

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**Taste-along** **Orvieto DOC**




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

- 50% Procanico (Trebiano Toscana)
  - 30% Grechetto
  - 20% Verdello–Drupeggio (Canaiole 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




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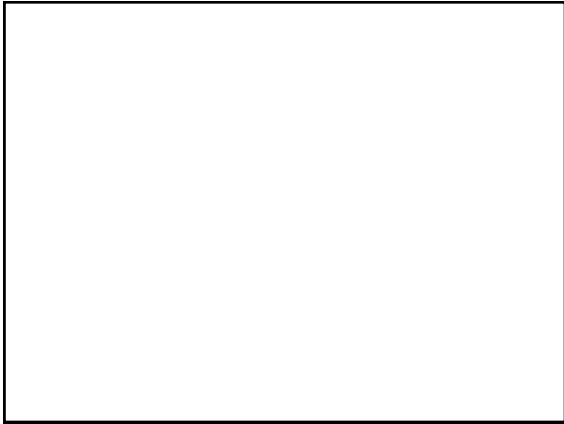
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**Sagrantino**

- 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 *sagrantino*



Photo source: vinfalco.com

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**Montefalco Sagrantino DOCG Styles**

**Secco**



**Passito**



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**Montefalco Sagrantino DOCG Styles**

<b>Secco</b>	<b>Passito</b>
• 13% min abv	• 18% min abv
• "Vigna" 13.5% min abv	• 80 g/l min RS
• 37 mos aging from 1 Dec. 12 mos in oak, 4 mos in bottle	• 180 g/l max RS
• Released NET 1 Jan the 4 <sup>th</sup> year after harvest	• 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 4 <sup>th</sup> year after harvest

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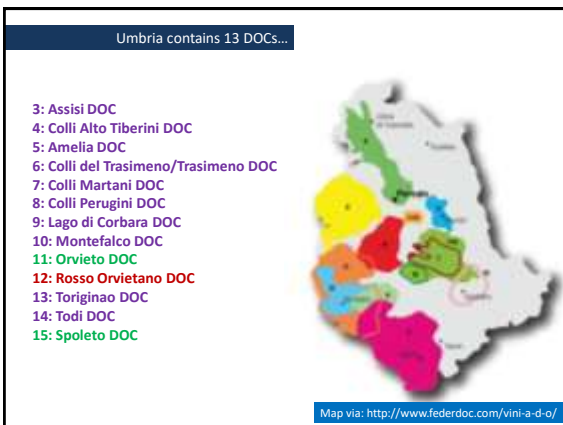
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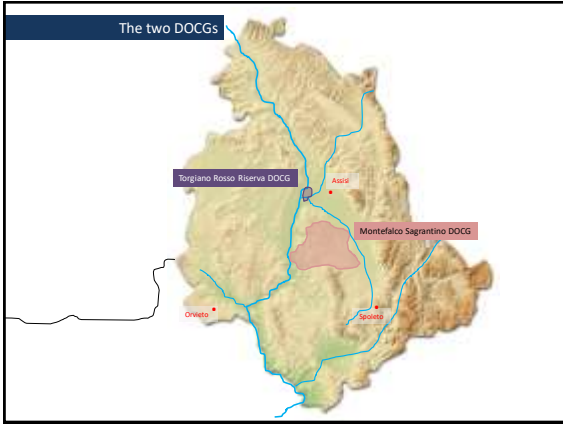
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**The Torgiano Region**

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

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A photograph of several large, dark, earthenware wine vessels (amphorae) displayed in a museum setting. The vessels vary in shape and size, some with handles and others with narrow necks.

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

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

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**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

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**RUBESCO**

**VIGNA MONTICCHIO**

*Riserva*

**LUNGAROTTI**

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**Unknown Italy: Marche and Umbria**

**Thank you for joining us!**




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