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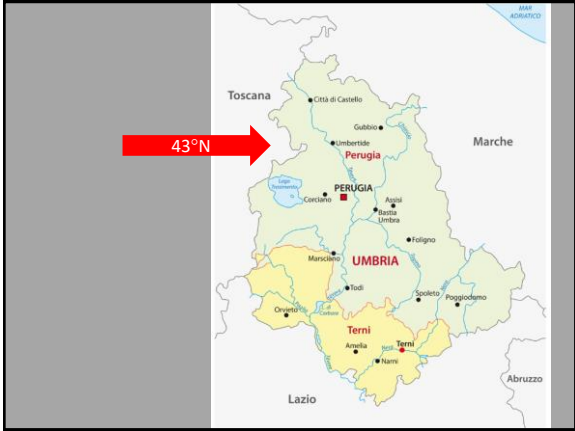
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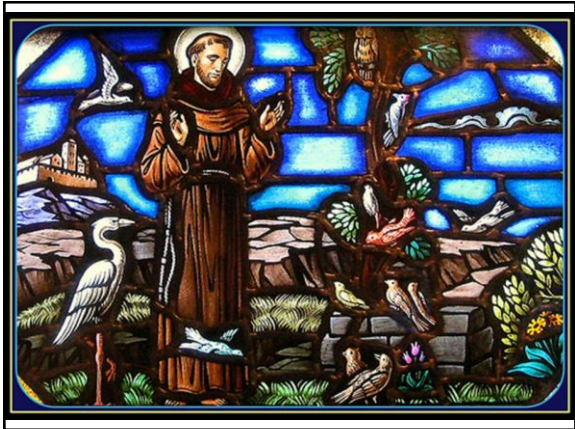
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Five (of the)  
Top Tourist  
Spots of  
Umbria

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Perugia

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Lake Trasimeno

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**Narnia (Narni)**

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**Cascata delle Marmore (Marmore Falls)**

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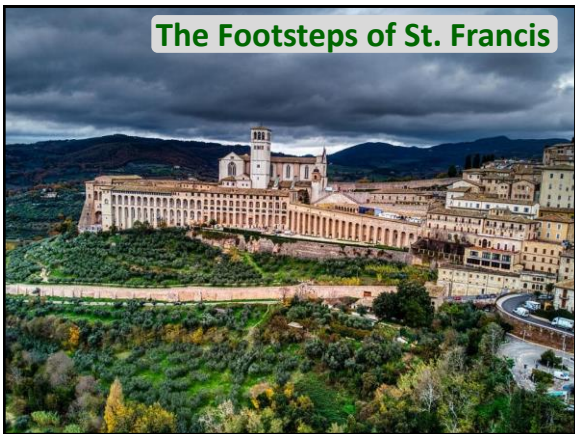
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**The Footsteps of St. Francis**

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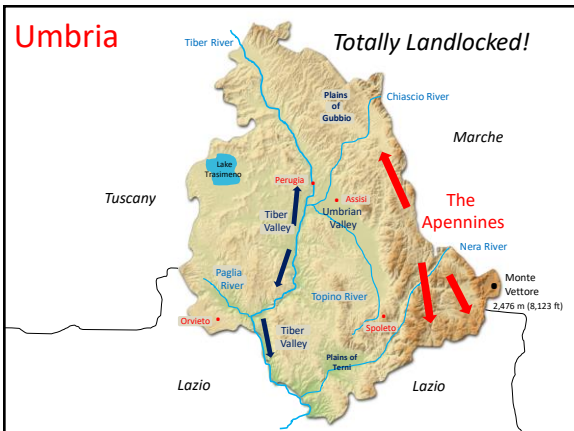
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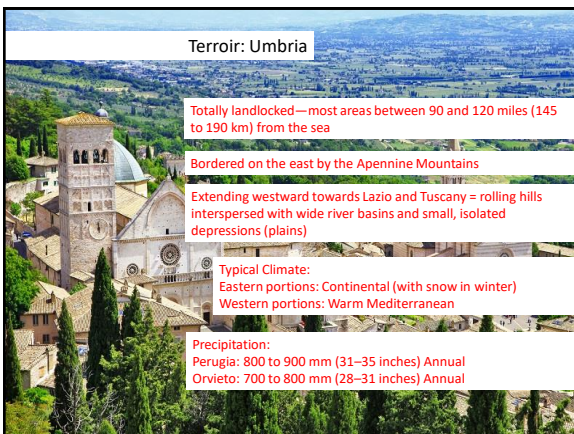
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The Umbria IGT covers the entire area and allows for the production of a wide range of wines

**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, Maceratino, 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 Italic)

**Principal Red Grape Varieties:**  
**Sangiovese, Sagrantino, Cabernet Sauvignon, Merlot**  
**Other Approved Red Grape Varieties:**  
 Aglianico, Aleatico, Alicante, Barbera, Cabernet Franc, Canaiolo Nero, Carignano, Cesanese, Cilieggiolo, 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-a/>

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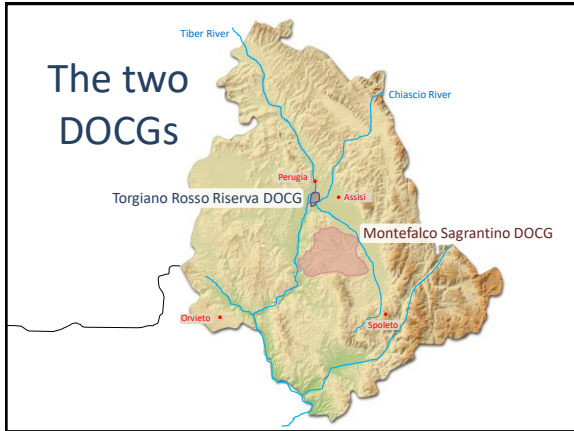
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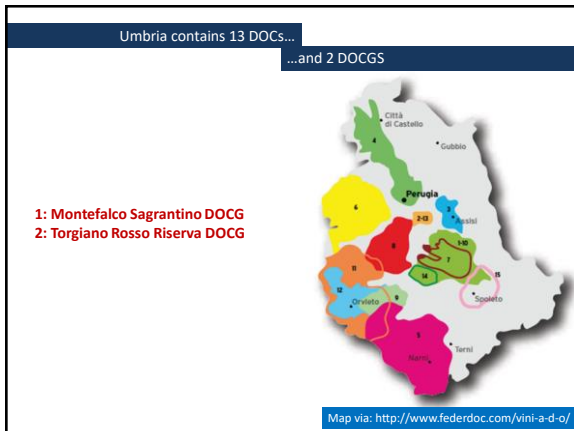
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# Orvieto:

DOC established in 1971



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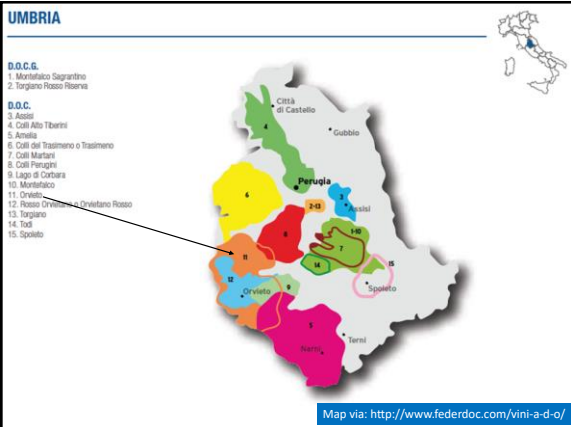
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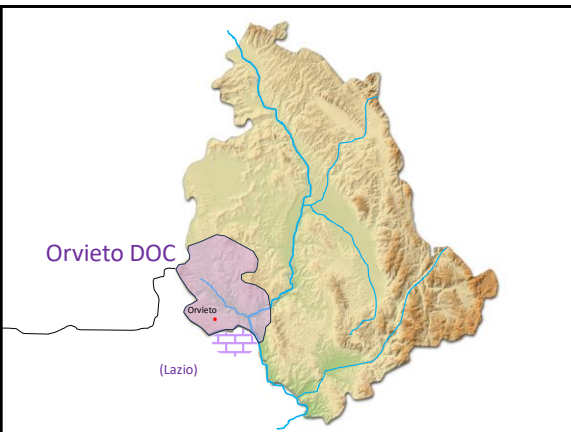
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Orvieto Region

Surrounds the town of Orvieto

Located along the western (inland) border between Umbria and Lazio

Diverse soils: volcanic (tufo, basalt), marine sedimentary, clay, sand

Hillside vineyards (300 – 1,600 feet asl)

Influenced by several bodies of water including the Tiber and Paglia Rivers

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Orvieto DOC

DOC approved for white wines only

Min. 60% Procanico (Trebiano Toscano) & Grechetto

Max. 40% "other white grapes allowed for cultivation in Umbria"

Several styles allowed:  
 dry (*secco*)  
 off-dry (*abboccato*)  
 semi-sweet (*amabile*)  
 sweet (*dolce*)  
 late harvest (*vendemmia tardiva*)  
 botrytis-affected (*muffa nobile*)

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Orvieto Taste-along!

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*Here are my tasting notes for*  
 Marchesi Antinori San Giovanni Orvieto Classico Superiore 2022

- Procanico (Trebiano Toscano) with Grechetto, Pinot Blanc, & Viognier
- 12.5% abv
- A portion of the grapes underwent 6 hours cold soak
- Temperature-controlled, stainless steel fermentation
- "Several" months lees aging
- Aromas:
  - Citrus (lemon, tangerine), tree fruit (apple, peach, apricot), floral (white flowers), fresh green herbs
- Palate:
  - Crisp acidity, medium body, fruit flavors with savory notes




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Don't miss:  
The Orvieto Cathedral

Orvieto Underground  
(Cave Tour)

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Porchetta!

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**Torgiano:**

DOC established in 1968

DOCG established in 1990

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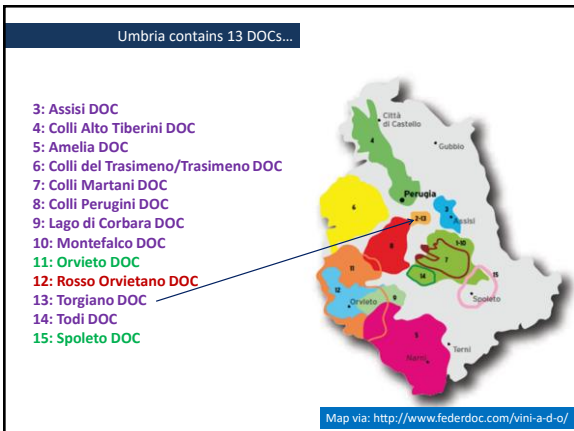
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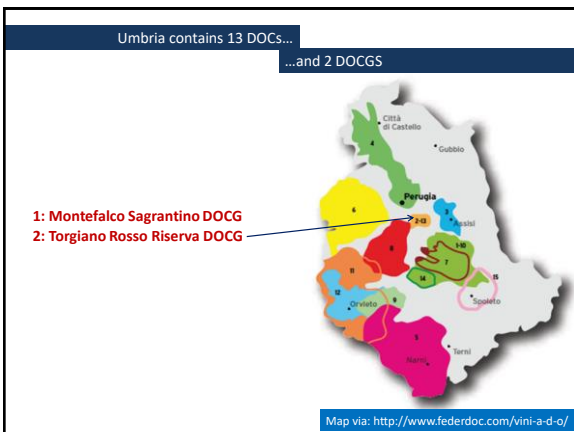
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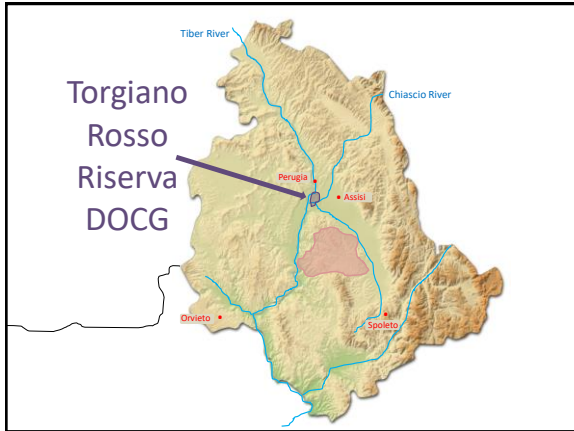
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### The Torgiano DOCG Region

- Covers the area 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 riverbanks
- Vineyard elevation: 650-800 feet (198-243 m)
- Climate is mild continental
- Avg annual rainfall: 804 mm/32 inches

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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
- Well-structured, age-worthy, concentrated
- Typical aromas and flavors: red fruit, floral (violet), spicy (black pepper, cinnamon) herbal/tobacco, mineral

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A must-see: the Museo del vino Torgiano Fondazione Lungarotti  
<https://www.lungarotti.it/fondazione/muvit/>

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Salamini  
Italiani alla  
Cacciatora  
IGP

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Umbria contains 13 DOCs...

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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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Montefalco Sagrantino DOCG

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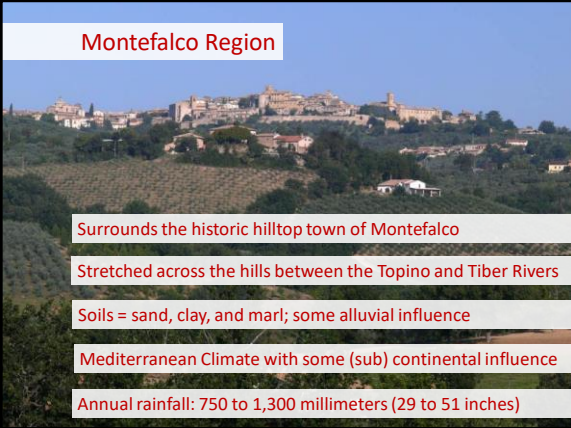
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**Montefalco Region**



Surrounds the historic hilltop town of Montefalco

Stretched across the hills between the Topino and Tiber Rivers

Soils = sand, clay, and marl; some alluvial influence

Mediterranean Climate with some (sub) continental influence

Annual rainfall: 750 to 1,300 millimeters (29 to 51 inches)

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**The Sagrantino Grape Variety**



Several theories as to its origin; today around 90% of all Sagrantino is planted in Umbria

Blue-black in color; thick skins—produces wines with deep, rich color

One of Italy's most tannic grapes/wines

Typical aromas and flavors: blackberry, cherry, earthy, spice

Great affinity for oak (look for smoky aromas) and a high capacity for aging...

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**Montefalco Sagrantino DOCG**



Must be 100% Sagrantino

**Secco (dry)**

- Min. 13% alcohol
- 13.5% if the wine has a *vigna* designation
- Min. 37 months aging (from Dec 1 of the harvest year); of these, at least 12 must be in wood and 4 in the bottle

**Passito (sweet)**

- Min. 11% alcohol
- Grapes are dried for at least 60 days post-harvest
- Residual sugar: 8% to 18%
- Min. 37 months aging (from Dec 1 of the harvest year); includes min. 4 in the bottle

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What three Italian provinces border Umbria?



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How many DOCs does Umbria contain?



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What DOCG wine is based on the Sagrantino grape variety?



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What is the main grape variety of the Torgiano Rosso Riserva DOCG?



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Where was Saint Francis born?



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What is the largest lake in Umbria?



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What is the capital city of Umbria?



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What are the two main grape varieties of the Orvieto DOC?



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Upcoming Members-only Webinars

Wednesday, July 17 (7 pm)	Saturday, September 21 (10 am)

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