

ARGILLAE

ORVIETO - UMBRIA

PANATA

ORVIETO CLASSICO SUPERIORE

Denominazione di Origine Controllata

DRY WHITE WINE

Grechetto 50%, Procanico 20% e Chardonnay 30%

Since the very beginning, we have been fully committed to the production of Orvieto, the most representative white wine of our region.

Through our Panata we aim to reach the best expression of the Orvieto appellation and to obtain this result we have selected the best clones, lowered yields, harvested only the perfect bunches and scrapped all the rest. We've carefully controlled every single step of winemaking process and we've obtained our best result to date.

High care for packaging details and label design complete our goal.

Produced in limited quantity our Panata is elegant, fruity and flowery on the nose, complex and persistent to the palate.

Colour: Straw yellow.

Fragrance: Scents of pink grapefruit and tropical fruits blend together with the typical notes of Grechetto grapes – yellow flowers and marzipan – to create an extremely elegant bouquet.

Taste: This wine shows good structure, freshness and long persistence.

Farming system: Guyot.

Planting density:

- Procanico: 3.300 vines per hectare.
- Grechetto e Chardonnay: 4.500 vines per hectare.

Harvest time: September.

Yields: 6.500-7.000 kg of grapes per hectere.

Harvest method: 100% by hand.

Winemaking notes: The three grape varieties, Chardonnay, Grechetto, and Procanico, are vinified separately. Prior to alcoholic fermentation, the grapes of each variety undergo a short cold maceration in a closed press to allow optimal extraction of varietal aromas. After static settling and adjustment of the fine lees, the musts are fermented in temperature-controlled stainless steel tanks, except for a small percentage of Grechetto must, which ferments and ages in French oak barrels.

Refining: The wine ages on fine lees until bottling (June-July).

Pairing: Great pairing for a refined cuisine based on fish or white meats.

Worth knowing: Panata owes its name to the ancient bellied jug characterized by a very prominent spout and traditionally decorated with floral or animal motifs. Used in medieval times to pour water and wine, it was widely spread throughout the lower Umbria region, particularly in Orvieto. The wine label, which features a bird taken from such jugs, is intended as a tribute to the traditions and art of the region.

