

# ARGILLAE

ORVIETO - UMBRIA

## SIGNORELLI

ORVIETO Denominazione di Origine Controllata

### SUPERIORE

DRY WHITE WINE

Grechetto, Procanico, Malvasia, Chardonnay e Sauvignon Blanc

Luca Signorelli was one of the greatest artists of the Italian Renaissance, and his masterpiece painted inside the Orvieto Cathedral significantly contributed to the beauty and fame of the city worldwide.

In the contract signed in 1500 between Luca Signorelli and the Opera Del Duomo, it is mentioned that the artist requested, alongside the traditional monetary compensation, a substantial supply of Orvieto wine. This request demonstrates the extraordinary fame and popularity of our wine even in the Renaissance era.

Dedicating to him the wine he most appreciated in his lifetime seemed to us the best way to celebrate his memory.

Thus, our Orvieto Superiore that already features two of his sketches preserved at the British Museum of London is now strongly connected with Luca Signorelli through a new label bearing his name and his face.

Following the tremendous success of the first bottled vintage dedicated to the 500 years since his passing, we have decided to continue the Signorelli project with a new label representing a restyling of the initial version.

In this way, we aim to continue remembering this great painter, proud to live in Orvieto and proud to bring a piece of our territory's art and history to the world

**Colour:** Straw yellow.

**Fragrance:** Broad with aromas of yellow flowers, citrus and tropical fruits.

**Taste:** Full with mineral notes supported by an interesting acidity. Long persistence on the palate with a refreshing finish.

**Farming system:** Guyot.

**Planting density:** 4.500 vines per hectare.

**Harvest Time:** September.

**Yields:** 7.500-8.000 kg of grapes per hectare.

**Winemaking notes:** Separate for each individual variety and almost always preceded by a brief cold maceration of the grapes in a closed press. After static decantation and adjustment of the fine lees, the musts are fermented in temperature-controlled steel tanks. The subsequent refinement on the fine lees enhances its organoleptic properties.

**Refining:** Refined on fine lees during the months before bottling (March- April)

**Pairings:** Signorelli pairs perfectly with simple and delicate cuisine based on fish, white meats, and vegetables.

