

ARGILLAE

ORVIETO - UMBRIA

CENTOPERCENTO

Charmat Method

Grechetto / Drupeggio / Verdello / Malvasia



Centopercento



Creating a sparkling wine that is 100% Umbrian, 100% from Orvieto, 100% made from Argillae and 100% indigenous is our latest and ambitious project.

The result? A wine with an elegant perlage and a beautiful structure that boasts a pleasant freshness and a long persistence on the palate, extraordinary both as an aperitif and as an accompaniment to meals.

Colour: Bright yellow with green reflections.

Fragrance: Fresh and with citrus notes.

Taste: Vibrant, fresh, and pleasant with good acidity and long persistence.

Farming System: Guyot.

Planting density: 3.300 vines per hectare.

Harvest Time: August.

Harvest Method: 100% by hand.

Yields: 7.000 kg of grapes per hectare.

Winemaking notes: Grechetto, Drupeggio, Verdello and Malvasia grapes, coming from a mixed vineyard of almost 50 years, are harvested during the maturation phase between herbaceous and neutral. Afterwards, they undergo a brief cold maceration in a closed press and are delicately pressed. The must is fermented, after racking, at a controlled temperature in stainless steel tanks. At the end of the first alcoholic fermentation, it is transferred to an autoclave, where the second fermentation and the frothing occur. The subsequent refinement on the fine lees for a few months enhances its organoleptic properties.

Refining: 3 months on fine lees in a controlled temperature autoclave.

Pairings: Centopercento is a versatile sparkling wine that can be enjoyed both as an aperitif and with a meal. It pairs beautifully with shellfish and both fish and vegetable-based fried dishes.