

**CANTINE CONTE ZANDOTTI**



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**ORVIETO CLASSICO DOC  
TENIMENTI SAN PAOLO CONTE ZANDOTTI**

For this typical white wine, we resort to a modern technology of vinification such as a careful selection of the grapes, a soft press to obtain an immediately separation of the must from the solid parts of the grapes. The must is fermented with selected yeasts, in a checked temperature to obtain a wine rich of floral perfume, of right body and harmonic. The maturation is in steel, and then the wine is refined in bottle for two months. Wine of golden yellow colour, with greenish reflex, with perfume of fruits, white peach and pear. The taste is fresh, of great balance and body.

**Grapes:**

Trebbiano Toscano procanico 60%

Grechetto 15%

Verdello 25%

Alcoholic Strength : 12,50 % vol.

Temperature to serve: 10°-12° C