



# Salviano



## Salviano 2006

Orvieto Classico Superiore, D.O.C.

**30% Trebbiano Toscano  
(Procanico Clone)  
30% Grechetto  
20% Chardonnay  
20% Sauvignon Blanc**

**Alc.: 13.5%  
Acidity: 5.7  
Residual Sugar: 3.1**

**Property:** Nestled among Umbria's rolling hills between Todi and Orvieto, the Salviano estate occupies 4,940 acres surrounding Lake Corbara and the banks of the Tiber River with 173 hillside acres planted to vine. Owned by the Marchesa Nerina Corsini Incisa della Rocchetta and run with the help of her sons, Piero and Giovanni, Salviano's state of the art vinification and cellaring facilities are located in the Salviano castle, situated on the left bank of Lake Corbara. Stainless steel vats are used for the fermentation of both white and red wines and barrel aging occurs in the cellar, which is entirely excavated from the tufa limestone beneath the property.

**Vineyards:** This Orvieto is sourced from hillside vines that rise 350–500m above the northern banks of Lake Corbara and the Tiber River. Exposure varies from the south-west, south and south-east.

**Vine Age & Training:** 10-30 year old vines; Cordone Speronato

**Soil:** Rich in red clay, tufa (limestone common to central Italy) and small pebbles.

**Vinification:** Each variety is harvested and vinified separately. The chilled must is fermented in temperature controlled steel tanks and then rests in cement vats until bottling.

**Bottling:** End of March

**Profile:** The wine's elegant aromas of ripe fruit introduce a well-structured, refreshing and beautifully balanced wine.

**Aging potential:** 3 years





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Acidity: 5.8

Residual Sugar: 1.6

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