



Cantina Altarocca Arcosesto Umbria Bianco I.G.T.

(ar-coh-cess-TOH um-BREE-ah bee-AHN-koh)

Located in the heart of Orvieto Classico, Altarocca—as its name would imply—is at 350m above sea level, higher than its neighbors, and consequently has a longer ripening season. Using classic Umbrian varietals such as Grechetto and even Procanico, Altarocca has a deep respect for tradition, but also a highly modern approach to winemaking, using low yields, sustainable methods, and the best technology. This wine is bright and sunny, with citrus and granite overtones.



LOCATION

Umbria, Italia.
(Town of Orvieto)
11 hectares. 350 meters.



SOIL

Volcanic. Mainly Clay.



ESTATE

Cantina Altarocca.
(cahn-TEE-nah
ahl-tah-ro-kah)



VINE

Spurred Cordon.
5,000 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Emiliano Sirchia.
(ee-MEE-lea-ah-noh
SEER-cha)



VINIFICATION

Contact with skins for 18 hours in
temperature controlled stainless steel.



VARIETALS

50% Grechetto,
30% Trebbiano,
20% Malvasia Bianco.



BARREL

No barrel aging.



RESIDUAL SUGAR

0.20 grams per liter.



MATURATION

2 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

2,700 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

Sea bass, freshly steamed clams, and
homemade pasta with vegetable sauce.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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