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# LA CARRAIA Orvieto Classico

DENOMINAZIONE DI ORIGINE CONTROLLATA

 **CATEGORY:** Crisp Whites



**Pack Size:** 12/750ml  
**UPC:** 8012572000113

## OVERVIEW

La Carraia is a textbook example of one of Italy's most beloved and classic whites: Orvieto. La Carraia is 100% estate grown and still owned by Eduardo Gialetti, who founded the property in 1988. Eduardo currently runs it with his sons, Mauro and Marco. The wines are made by world renowned oenologist Riccardo Cotarella, who was recently awarded the Master of the Italian Wine Art medal by Italian the Prime Minister of Italy.

**60% Grechetto, 40% Procanico**

**Orvieto DOC Classico  
Umbria, Italy**

**12.5% Alc. by Vol.**

## VINTAGE

**RAINFALL:** 27 inches/year. Slightly lower than average.

**BLOOM:** March & April 2025

**WEATHER:** The vintage went very well and was balanced. Slightly more rain than usual during the harvest, but it didn't compromise the quality of the grapes.

**HARVEST:** September - October

**GRAPES:** 21 Brix

## SITE

The vineyard is located on the estate west of the Tiber with a south-south/west exposure.

**ELEVATION:** 755 - 1080 ft.

**SOIL:** Mostly volcanic.

**VINES:** 4000 plants/ha

**AVERAGE AGE OF VINES:** 21-24 years old

**YIELDS:** 7.5kg



## TASTING NOTES

Notes of nectarine, green apple and a touch of zesty lime leap from the glass. These flavors carry through to the palate, which gives way to a bright, refreshing finish.

## PAIRING SUGGESTIONS

Delicious as an aperitif or paired with seafood pastas.

## WINEMAKING & TECHNICAL DATA

**FERMENTATION:** Cold maceration for about 7 hours at 45 °F then fermentation at controlled temperature 54-61 °F.

**AGING:** No oak and aged in bottle.

**PH:** 3.3    **TA:** 5.5

**BOTTLING DATE:** Bottled multiple times per year starting in January.