

ORZALUME  
UMBRIA IGT  
GRECHETTO SAUVIGNON



*Castello di Corbara - La Scoppia*

ORZALUME

2021



CASTELLO DI  
CORBARA®

**ORZALUME**  
UMBRIA IGT  
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Orzalume is a unique combination of Grechetto, the very soul of local white wine tradition, with the fragrant charm of an international variety: Sauvignon Blanc. The soil, an ancient seabed of Pliocene origin, is made up of sand and clay, with a strong presence of shells and fossil corals. The characteristics of the soil and the excellent exposure to sunlight make this vineyard the perfect context to nurture maximum expression of the aromas of this wine, creating a nectar of great freshness and elegance.

**NAME OF THE VINEYARD:** Orzalume

**TYPE OF SOIL:** The vineyard dedicated to our Orzalume is located at 320 metres above sea level and enjoys plenty of sunshine thanks to its south/south-westerly exposure. The cool breeze that brushes across the hilltop in the summer and the daily temperature fluctuations of this elevated location enhance the scents of the grapes, which are maintained all the way from the field to the glass.

**GRAPE VARIETIES:** 70% Grechetto, 30% Sauvignon Blanc

**VINIFICATION, MATURATION, BOTTLE-AGEING:** The grapes are vinified separately according to variety, fermenting first in stainless steel tanks and then in 225-liter French oak barrels. When vinification is complete, the wine is kept on the fine lees for about 5 months, to develop its fragrance and bouquet. Thereafter, the wine is racked, blended, and bottle-aged for 4 months.

**SENSORY EVALUATION:** The color is pale yellow with golden reflections, and the nose carries the scent of ripe yellow-fleshed fruit, especially peach and melon, with hints of sweet spices. The immediate freshness summoned by Grechetto gradually yields, in a beautiful wave-like overlapping motion, to the elegance of Sauvignon Blanc. Complex taste of good structure and minerality, ending with a luscious aftertaste of ripe fruit enriched by the oak's woody tones.

**FOOD PAIRING:** This is a very versatile wine, most heartily suggested next to semi-hard cheese, white lasagna, risotto (especially with curry or truffle), stuffed rabbit, or beef rolls.