

Azienda Agricola PALAZZONE

Umbria

Orvieto Classico is certainly the most representative wine from Umbria. Unique among white Italian wines for its complex blend of five varietals, it is not an easy wine to make due to differing ripening timetables and the problems of proportionate blending. But when well made it can be truly remarkable.

Unfortunately, given the widespread custom of overcropping, and to hasty and poor practices of vinification, Orvieto has lost much of the reputation that had made it in the past a household name in Italy and abroad, and today it is indeed tasking to find an excellent wine from this appellation.

Il Palazzone Orvieto Classico Terre Vineate is a notable exception to the rule.

The Dubini family bought Il Palazzone in 1970 and by 1972 they had restructured a neglected property into what was to become a model estate. The semi-abandoned country house was fixed up and eighteen hectares of vineyards were planted on soils of sedimentary origin with ideal South-Eastern exposure.

At first the grapes were simply harvested and sold; but by 1984 small quantities, selected from different plots, were vinified, and the limited production estate bottled. The results showed great quality but even greater potential, so much so that today the estate vinifies the finest grape selection for an average of 45,000 - still one third of the total production.

A new ageing and storage cellar has been recently built in front of the previous cellar now used only for vinification.

The possibility of operating strict grape selections and blending accurately and proportionately, the employment of soft pressing and temperature controlled fermentation, guarantee the high quality of Terre Vineate.

Equally essential is Giovanni Dubini's philosophy of production. The manifest goal is not merely that of generic improvement, but reflect itself specifically in the yearning to produce a complex white wine suited for aging. These propositions have been embraced with great vigour, and have found their highest expression in Il Palazzone's

Campo del Guardiano Orvieto, a "reserve" produced from the estate's finest grapes and released a full year later than Terre Vineate.

Gifted with a wonderfully rich and silky body and an intensely fruity bouquet, both Terre Vineate and Campo del Guardiano, grow with age, developing a complexity indeed rare among Italian white wine.

In 1986 a small Cabernet Sauvignon vineyard (from which Armaleo, a jewel of the estate, is made) was added to the 18 hectares of Orvieto Classico. In 1991 other four hectares were planted with Sauvignon (from which a dessert wine, Muffa Nobile, is produced), with Viognier (used for L'Ultima Spiaggia) and with Grechetto (for Grechetto IGT). Finally in 1999-2000 other three hectares planted with red grapes were added for the production of Rubbio (a blend of Sangiovese and local varietals). Giovanni also makes a fresh and fruity non D.O.C. white wine, Dubinibianco, a blend of Chardonnay, Grechetto, Malvasia Toscana, Procanico and Verdello.



Terre Vineate Orvieto Classico Superiore D.O.C.

Zone: *Orvieto*
 Varietal: *Procanico, Grechetto, Verdello, Drupeggio, Malvasia*
 Vineyard Ext.: *16 hectares*
 Average Prod.: *45,000 bottles*

Campo del Guardiano Orvieto Classico Superiore D.O.C.

Zone: *Orvieto*
 Cru: *Campo del Guardiano*
 Varietal: *Procanico, Grechetto, Verdello, Drupeggio, Malvasia*
 Vineyard Ext.: *1.8 hectares*
 Average Prod.: *7,000 bottles*