



TENUTA LE QVINTE®

AZIENDA AGRICOLA TENUTA LE QVINTE SRL  
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## Orchidea

LAZIO  
IGT

*Orchid is produced with grapes Malvasia dotted in purity. Vinification of the best grapes, obtained by careful hand harvesting, produces a wine with bright golden hues of sober and elegant aromatic complexity. The flavours are full and round wide structure and soft textured. It is very good friend of the finest Roman cuisine.*



TYPE: white - malvasia

GRAPES: malvasia puntinata

AVERAGE PROOF: about 14% vol.

BOTTLES PRODUCED: 15.000

GRAPE HARVEST: 2013

### PRODUCTION TECHNIQUES

From the producer's own vineyards, with no less than 4500-5000 plants/ha, only the best malvasia puntinata grapes are picked by hand obtained from a slightly late grape harvest. The grapes are initially de-stemmed and then macerated with its own must at a temperature between 2-4° C for about 36 hours (cryomaceration). The must is then subsequently clarified by natural sedimentation and fermented at a temperature between 19-21° C. The wine obtained is then refined on the noble dregs for about 3 months. Orchidea is put on the market not before April one year after the harvest.

### ORGANOLEPTIC CHARACTERISTICS

COLOUR: yellow with bright golden highlights.

BOUQUET: hints of jasmine and broom flowers, pineapple, pungent spices like pepper

TASTE: full and round, wide structure and smooth texture

### FOOD COMBINATIONS

It goes wonderfully well with both elaborately prepared fish dishes and with white and red meat. Excellent with medium-aged cheeses.

### HOW TO SERVE

In a medium tulip-shaped stem glass; at a temperature between 10-12° C.

