

Barbi

Orvieto Classico Abboccato



Umbria, though not as famous as nearby Tuscany, is fortunate to share both geological and climactic similarities with its more well-known neighbor. Within Umbria, Enzo Barbi started his winery in 1932 through the acquisition of his vineyard in the village of Baschi. Besides using his own production, Barbi also purchases some high quality grapes from an independent producer to meet the demand for his wines. This ideal combination between expertise and quality has helped Barbi become known internationally and the winery is proud to be exported to 30 different countries around the world.

Appellation	Ovierto Classico Abboccato
Varietals	40% Grechetto, 30% Procanico, 20% Verdello & Malvasia, 10%Vermentino
Location	Baschi
Quantity Produced	35,000 bottles
Exposure	South East and South west
Soil	Marine Origins: fossils and oyster shells
Age of the Vineyard	1970 and 2007
Agricultural Method	Traditional
Pruning	Guyot Simple
Harvest	Hand Harvested
Vinification	In stainless steel vats, stopped by cooling to obtain a residual sugar of 11.9 g/L
Alcohol Content	12.5%
Residual Sugar	11.9 g/L
Acidity	5.65 g/L



Langdon
Shiverick
Imports