



FAMIGLIA
Coparella

VERDELUCE 2025

GRAPE VARIETY:

Pinot Bianco 60%, Semillon 30%,
Grechetto 10%

PRODUCTION AREA:

Montecchio

VINEYARD AREA:

2,5 ha

VINEYARD ELEVATION:

220 meters s.l.m.

TERROIR:

calcareous for Pinot Blanc and
Sémillon, clay-rich for Grechetto

VINEYARD TRAINING:

guyot

YIELD PER HECTARE:

75 Q.li

PLANTING DENSITY:

4.500 per ha

AVERAGE VINE AGE:

13 years



BIANCO UMBRIA IGP

HARVEST PERIOD:

the month of September

VINIFICATION:

cryomaceration for 4 hours at 10°C
for Pinot Blanc, reductive vinification
for Sémillon, white vinification
process for Grechetto

ALCOHOLIC FERMENTATION:

in stainless steel at 13–15°C for Pinot
Blanc and Grechetto, and at 18°C for
Sémillon

MALOLACTIC FERMENTATION:

not performed

AGING:

stainless steel for 6 months

ALCOHOL CONTENT:

13,00%

TOTAL ACIDITY:

5,95 gr/l

DRY EXTRACT:

23,5 gr/l

PH:

3,32

THE GRAPE VARIETY AND VINEYARD

The hills surrounding Orvieto have long been regarded as particularly suited to the production of high-quality white wines. The slopes around our Montecchio winery are no exception. Pinot Blanc, Sémillon and Grechetto are three varieties that embody both our deep connection to tradition and our constant, insatiable drive to experiment.

The soils differ from parcel to parcel: calcareous where Pinot Blanc is planted, lighter and more friable for Semillon, and more clay-rich for Grechetto.

WINEMAKING

The grapes are hand harvested according to their different ripening times. Pinot Blanc is picked first, then chilled and subjected to cryo-maceration for five hours at 10°C.

Semillon is harvested next and vinified under reductive conditions, followed by Grechetto, which undergoes a traditional white vinification process. The musts ferment separately in stainless steel at 13–15°C for approximately 12–14 days. The wines are then aged in stainless steel on their fine lees for at least 6 months

THE WINE

Bright straw-yellow color with subtle greenish highlights. On the nose it is fresh, clean and immediately expressive, offering delicate notes of yellow flowers, hints of lime and white-fleshed fruit. On the palate it is firm, linear and vibrant, driven by lively acidity and a pleasant saline edge. The finish is fresh, taut and intensely flavorful.