

## Le Velette Orvieto Classico Secco Berganorio

### Tenuta le Velette

### Italy - Umbria - Orvieto DOC

The result of centuries of devotion, selection and experience, this wine is the taste portrait of this area: cool as the air on the Orvieto rock, soft as the surrounding hills, direct, frank, open and sincere like the local people. Brilliant, pale straw-color with emerald reflections. The bouquet is intense and filled with fresh fruit and floral nuances. In the palate, complex nuances of lemon, lime and apricots with a beguiling roundness and a fruity finish with a touch of bitter almond.

Origin of the name: A tribute to the three families of workers who were responsible for the farms on this hillside from the early 19th century and who have cultivated the grape varieties of Orvieto D.O.C. for generations.

## Specifications

<b>Appellation</b>	Orvieto DOC
<b>Wine Type</b>	White
<b>Varietals</b>	30% Trebbiano, 30% Grechetto, 20% Malvasia, 15% Verdello 5% Drupeggio
<b>Age of Vines</b>	15-30 years old
<b>Soil type</b>	volcanic origin, hilly, 280 – 330 metres above sea level, south-west and south-east facing
<b>Vinification</b>	The grapes are hand-picked from mid September to mid October according to tradition. The fermentation comes from the injection of selected yeasts, in traditional cement tanks, for 10 to 12 days at low temperature until all sugars are used up. After a 40 – 50 day rest period during which it clarifies naturally, Berganorio is ready to be bottled.
<b>Pairings</b>	Vegetables, fish, seafood, fresh and aged cheeses.



## Codes, Weights and Measures

<b>UPC</b>	7 48132 10046 4
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 48132 10046 1
<b>Case Weight</b>	32
<b>Cases/Pallet</b>	50
<b>Layers/Pallet</b>	10
<b>ABV</b>	12.50%

<b>SRP</b>	\$ 19.99 USD 750mL Bottle
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