

Le Velette Orvieto Classico Amabile Rasenna

Tenuta le Velette

Italy - Umbria - Orvieto DOC

A brilliant and pale straw color with golden reflections. The bouquet is complex and filled with ripe fruit and subtle spiciness. The palate is rich in flavor with a beguiling roundness and a subtle hint of spiciness. The finish is refreshingly fruity and not sweet or cloying.

Origin of the name: The first evidence of a society given to cultivating the grape on these hills is of Etruscan origin and the wine produced was most likely sweet. Hence a method and a tradition which have made the fortune of these lands for centuries. The word the Etruscans used for their people was precisely "Rasenna".

Specifications

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| Appellation | Orvieto DOC |
| Wine Type | White |
| Varietals | 30% Trebbiano, 30% Grechetto, 20% Malvasia, 15% Verdello, 5% Drupeggio |
| Age of Vines | 6-25 years old |
| Soil type | olcanic origin, hilly, 280 - 330 metres above sea level, south-east facing |
| Vinification | The grapes are hand-picked in mid October according to tradition. The fermentation comes from the injection of selected yeasts, in stainless steel containers, for 8 to 10 days at low temperature. Before all the sugars are used up, the wine is cooled and then filtered to preserve its sweetness. After a 30 - 40 day rest period, Rasenna is ready to be bottled. |
| Pairings | Seafood, fresh and aged cheeses, spicy dishes such as Thai or Shezchuan. Soft and semi-matured cheeses. Very good as a dessert wine especially with fruit tarts and the traditional crunchy biscuits and cakes. |



Codes, Weights and Measures

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| UPC | 7 48132 10047 1 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 48132 10047 8 |
| Case Weight | 32 |
| Cases/Pallet | 50 |
| Layers/Pallet | 10 |

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| ABV | 12.00% |
| SRP | \$ 19.99 USD 750mL Bottle |