

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

Appellation	Orvieto DOC
Wine Type	White
Varietals	30% Trebbiano, 30% Grechetto, 20% Malvasia, 15% Verdello 5% Drupeggio
Age of Vines	15-30 years old
Soil type	volcanic origin, hilly, 280 – 330 metres above sea level, south-west and south-east facing
Vinification	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.
Pairings	Vegetables, fish, seafood, fresh and aged cheeses.



Codes, Weights and Measures

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

SRP

\$ 19.99 USD
750mL Bottle