



La Borgata



Orvieto Classico DOC

REGION

Umbria

VARIETY

Blend of Trebbiano Toscano, Verdello and Cannaiolo Bianco.

La Borgata Orvieto Classico is a traditional blend of Italian grape varieties, predominantly Trebbiano, grown in the vineyards around the town of Orvieto in the Umbria region.

Harvest: grapes are selected from vineyards in the heart of the Orvieto area.

Vinification: Grapes are de-stemmed and soft pressed with a pneumatic press. The juice is immediately separated from the skins. Fermentation is taking place in temperature-controlled stainless steel tanks at 20°C (68°F). No malolactic fermentation in order to preserve the freshness of the wine.

TASTING NOTES

This wine displays a light straw color with a fresh fruity bouquet, whilst the palate shows soft delicate fruit with the hint of nuttiness so typical of Orvieto.

FOOD PAIRINGS

It is an ideal aperitif, and perfect with seafood dishes.