



## 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.