

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

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

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
ABV	12.00%
SRP	\$ 19.99 USD 750mL Bottle