

# 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%
SRP	\$ 19.99 USD 750mL Bottle