



BERGANORIO

ORVIETO CLASSICO DOC

The modern result of centuries of history, during which wine has always been a part of life, food, celebration and conviviality.

Through expert vinification, the historical native grape varieties express freshness, minerality, and the richness that the volcanic soil and the warm sun of our hills develop in a synthesis of a soft, balanced variety of floral sensations.

The typically straw yellow color shows its youth with greenish highlights. Delicate floral aromas blend in the mouth, sustained by a fresh acidity and followed by its characteristic slightly bitter finish. A friendly, joyful wine, with a consistent, integral simplicity, always a good accompaniment.

CHARACTERISTICS

Soil: Volcanic origin, hilly, at 280-330 m elevation, southeast exposure.

Grape variety: Procanico (30%), Grechetto (30%), Malvasia (20%), Verdello (15%), Drupeggio (5%)

Vineyard age: 6 to 25 years

Density: 2700-3300 vines per hectare

Yield: 9000-11,000kg per hectare

Training system: Rammed cordon, Guyot, Sylvoz

VINIFICATION

The grapes are picked by hand in mid-September to mid-October, in following with tradition. Fermentation takes place with the inoculation of selected yeasts in traditional cement tanks for 10-12 days at low temperature, until the sugars are completely used up. After rest period of 40-50 days during which it is naturally clarified, Berganorio is ready to be bottled.

PAIRINGS

Excellent as an aperitif, it goes well with appetizers and in general with sauceless pasta and rice dishes and with grilled fish.

ORIGIN OF THE NAME

Mentioned also in deeds from 1877, Berganorio was one of the holdings that since then have been part of the Estate.



Put simply, it has been our wine
for 2500 years!