

ESPRIT DU VIN

'An occasion for every wine'

Berganorio Orvieto D.O.C. Classico Secco



Winemaker's Notes

the grapes are hand-picked from mid-September to mid-October according to tradition. The fermentation comes from the injection of selected yeasts, in traditional cement tanks, for 10 to 12 days at low temperature until all sugars are used up. After a 40 – 50 day rest period during which it clarifies naturally, Berganorio is ready to be bottled.

Description

The typically straw yellow colour with greenish tints illustrates its youthfulness. Delicate floral flavours with a light acidity

Serving Suggestion

Excellent as a pleasant, light-hearted aperitif, it goes well with vegetable or fish hors d'oeuvres and first courses in general.

Spec Sheet

Vineyard	Orvieto - Umbria
Varietal	Trebbiano 30% Grecchetto 30% Malvasia 20% Verdello 15% Drupeggio 5%
Appellation	Orvieto DOC - Belvedere
Vintage	2015
Body	Light
Alcohol %	15%