

# ESPRIT DU VIN

*'An occasion for every wine'*

## Rasenna Orvieto DOC Classico



### Winemaker's Notes

The grapes are harvested by hand in mid-October as a tradition. Fermentation takes place by means of selected yeasts in stainless steel tanks for 8-10 days at a low temperature. Before exhaustion of the sugars wine is cooled and then filtered in order to maintain the sweetness. After a rest period of 30-40 days, Rasenna is ready to be bottled.

### Description

The pale yellow color is intense and full, the aromas are of ripe fruit, sweet and rich, and in the mouth with good acidity is accompanied by a soft sweet feeling, which smoothes and gives roundness and fullness.

### Serving Suggestion

Magnificently with first soft and structured dishes and fresh or medium-aged cheeses. Also excellent as a dessert wine with especially tarts, dry cakes and traditional biscuits.

### Spec Sheet

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