



La Borgata offers a range of wine from central Italy's local, indigenous grapes. Using a modern approach to wine making ensures the highest quality of these wines, which are generally soft and fruity with a perfect balance.

ORVIETO CLASSICO DOC

Grapes:

Traditional blend of Trebbiano Toscano, Verdello and Cannaiolo Bianco.

Vineyard:

Grapes are selected from vineyards in the heart of the Orvieto region.

Harvest:

Late September.

Vinification:

Grapes are de-stemmed and soft pressed with pneumatic presses, and the juice is immediately separated from the skins. Fermentation is temperature controlled at 20 °C in stainless steel for 12-15 days. No malolactic takes place in order to preserve freshness.

Winemaker's notes:

This wine displays a light straw colour with a fresh fruity bouquet, whilst the palate shows soft delicate fruit with the hint of nuttiness so typical of Orvieto. It is an ideal aperitif, and perfect with seafood dishes.

