

ORO^BBELLO LIGHT

CALIFORNIA CHARDONNAY

SERVING FACTS

85 CAL

3.5g OF CARBS

0g OF FAT

<1g OF PROTEIN

9.3% ALC/VOL

2.5
GLASSES
PER CAN



INGREDIENTS:
Grapes, yeast & SO₂

NO ADDED: Artificial Color, Sweeteners, Gum Arabic or DMDC
GLUTEN FREE VEGAN FRIENDLY

No Artificial
Additions!

Only Natural
Ingredients!

WINEMAKING

- Champagne Press Cycle (Whole cluster)
- Hyper OX
- Clean Racking (under 50 NTU)
- Cold Fermentation at 59°F
- 40% of volume dealcoholized via Spinning Cone Column Tech to 4% ABV, blended back to create final 9.3% ABV
- No residual sugar

We use a champagne press cycle to lower the phenolic content of our wine. The chardonnay goes through both primary and secondary fermentation to increase the richness and viscosity, while the Sauvignon Blanc fruit only goes through primary fermentation in order to maintain its acid and aromatic complexity. Both lots are combined 3 months before bottling and are cross-flow filtered. No chemical additives or adjustments are made except for the addition of the absolute minimum effective sulfites needed.

WWW.ORBELLOWINE.COM

POINT OF PURCHASE MATERIALS

Preprinted and downloadable seasonal POP materials:

- Shelftalkers
- Neckers
- Case Cards
- Sustainable Straws



Download from:
www.atlaswineco.com/trade

TASTING NOTES

Happy aromas of yellow apple, white peach and a lingering taste of meyer lemon.

ONLY
85
CALORIES
PER SERVING

GUILT FREE!

Perfect for those watching their calories, sugar or alcohol for any reason at all.

1 (375mL) Can = 2.5 (148mL) Glasses



VINEYARD SOURCES

93% Chardonnay Lodi AVA

The 70% of the fruit that comes from Lodi is located at the northern edge of the San Joaquin Valley, east of San Francisco Bay. Lodi enjoys a similar climate and growing conditions to its coastal neighbors Napa and Sonoma. The two major rivers originating in the Sierra Nevada mountain range that feeds the Lodi appellation have brought soils rich in granitic-based minerals that lend complex flavors to the wines of Lodi.

7% Sauvignon Blanc Clarksburg AVA, California

An introduction of high quality Sauvignon Blanc fruit into the blend brings aromatic complexity and a re-balance of acidity.

CASES PRODUCED

686

1 Case = [24] 375mL cans,
Packaged as [6] 4-packs
9.6 Kg / 21.25 Lbs

1 Pallet = 80 Cases



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