



## SANGIOVESE UMBRIA IGT



**The grapes:** 100% Sangiovese.

**The vineyard:** selected vineyards in the hilly zone (from 200–400 metres altitude) in the neighborhood of Orvieto, trained by the Guyot and Cordone Speronato systems on clayey soil; the yield of grapes is 80 quintals per hectare.

**Vinification:** the fully ripe grapes are harvested between the end of September and the beginning of October and are vinified by the red wine method with about ten days maceration and frequent pumping of the must over the cap; the fermentation takes place at 25–26°C and the new wine rests in temperature regulated stainless steel tanks until bottling.

**The wine:** deep ruby red colour of great intensity; the bouquet is very striking, with the fragrance of ripe grapes and distinct hints of violets and black cherries; the flavour is full, clean and savoury, soft but firm and attractively fruity; it is a particularly well balanced wine which highlights the characteristics of the grape from which it is made.

**Analytical data:** 13.5% alcohol; 4.90 g/l total acidity; 3.46 Ph; 3.50 g/l sugar; 29.80 g/l extract.



**Optimum Keeping:** within 2 years of the vintage in bottles stored horizontally in cool, dark conditions.

**Food pairings:** savoury dishes, cured pork meats and white meats.

**Serving temperature:** 18°C.