

Rosè

Sangiovese Umbria IGT



DATA SHEET

First Vintage: 2010

Classification: Sangiovese Umbria IGT

Variety: 100% Sangiovese

Alcohol: 12,5% Vol.

Winemaking: Soft pressing of the skins with quick maceration in stainless steel vats.

Ageing: Almost 8 months in steel vats.

Colour: Chiaretto.

Aroma: Quite big with red fruit notes (currant and raspberry).

Flavour: Dry, balanced and harmonic with a pleasant fruity finish.

Suggested pairings: As an aperitif, pairing with starters, pizza, pasta with white sauces and complex sea baked dishes.

Serving: 10° – 12°

Bottle size: 750 ml

Contains sulfites

VINEYARDS'S CHARACTERISTICS

Cultivation system: Guyot system. Planting system 2,80 Mt x 1 Mt and 3.600 grapes/hectare. Without the use of pesticides and chemical herbicides.

Elevation: Around + 348 on the sea level.

Soil: Superficial sedimentary coverage, clayey silty and silty sandy.

Climate: Remarkable temperature variations between daytime and night, land breeze thanks to the particular location of the vineyard just at the mountainside of Monti Martani (1.121 m s.l.m.).

Exposure: South-east direction.