

UMBRIA ROSSO I.G.T



GRAPE VARIETY	Sangiovese, Merlot
YIELD	90-100t / ha
HARVEST	From the end of September to the end of October
VINIFICATION	10 days in steel tanks
AGING	In steel tanks for 6/8 months plus 6 months in the bottle
COLOR	Deep red with light garnet hues
BOUQUET	Scent of ripe fruit, especially cherry and red berries
TASTE	Good Delicate and fresh, good structure
TEMPERATURE	18-19 °C 65-66 F
BOTTLE SIZE	0.750 Lt.
FOOD PAIRING	Pairs with starters and tasty first courses



Rosso dell'Umbria is principally Sangiovese with a small percentage of Merlot. It has a deep color and aromas of fresh, ripe fruit. Aged in steel tanks and in the bottle, its aromas are fresh and fruity, it can be enjoyed when young.