



SANGIOVESE

UMBRIA IGT

2018



This ruby red wine is produced from 100% Sangiovese grapes, the most widely grown variety in Italy, especially in the central area. In Umbria, Sangiovese is exclusively grown on the hills, using the traditional Guyot training system. The wine is fermented and matured in stainless steel only, without use of oak, to preserve the varietal features and enhance the beautifully soft fruity notes.

VARIETIES

Sangiovese.

PRODUCTION DISTRICT

Hillsides in the province of Terni, especially Orvieto and surrounding area.

ALTITUDE

200–400 metres above sea level.

TYPE OF SOIL

Favourably aspected, clayey siliceous stony soil.

TRAINING SYSTEM

Spurred cordon and Guyot.

HARVEST

Late September to early October.

WINEMAKING METHOD

The ripe grapes are fermented on the skins, with 10 days of maceration and frequent pumping-over, and temperature-controlled fermentation at 25–26°C. The new wine is aged exclusively in stainless steel vats before bottling.

SENSORY PROFILE

Ruby red colour with purple hues. Fragrant raspberries and Parma violets on the nose with pleasing jammy notes. Full, clean-tasting, beautifully balanced and suave flavour with clear, enjoyably lingering hints of ripe wild berries.

ABV

13,00 %.

RECOMMENDED CELLARING

3-5 years.

FOOD PAIRING

Prime poultry dishes, lamb, goat, roasted or stewed white meat, cheese.

