



ROJANO

Rosso DOC Superiore

Rojano DOC Superiore is a full-bodied wine made with: Sangiovese (60%), Merlot (30%) and Sagrantino (10%). The grapes are obtained from the region surrounding Todi, one of the most beautiful cities in Umbria.

After a long ageing period, initially in barrels and subsequently in bottles, Rojano is ready to be enjoyed.

Todi's lands rich in clay and the climate of this hilly region give Rojano a substantial structure, and a good sapid quality.

The wine is complex and its intense aroma of ripe wild berries, spiced cocoa and toasted coffee beans fills the glass. The wines flavors don't betray the promises and the persistence of the aroma and the superior finishing make this an unforgettable wine experience.

Food pairing: aged cheeses and red pasta dishes, rich meats and game.

Data Sheet

Classification: D.O.C. Superiore

Production zone: TODI

Altitude: 300-400 m above sea level

Grapes: Sangiovese, Merlot and Sagrantino

Spacing: mt 3x1

Density cultivation: 3.300 vines per hectare

Cultivation: spurred cordon

Yield per hectare: 8 tons

Harvesting: 1st – 15th October

Vinification: long steeping

Ageing: aged for 12 months in barrels, final ageing in bottle

Alcoholic content: 14-14,5% Vol

Gastronomic combinations: soups, spicy cheeses, red meat, game

Serving temperature: 16-18° C

Colour: red with violet reflections

Bouquet: ripe red fruit with a toasted and spicy scent

Flavour: gentle structure, with a tannic aftertaste and a pleasant persistence