



Rosé Umbria IGT



This rosé wine is made from Sangiovese grapes (100%) coming from our vineyards located in the district of Todi. The carefully selected grapes are de-stemmed and the must is macerated for 10-12 hours at a controlled temperature.

Afterwards the wine is separated from the skins and fermented at 15 ° -16 ° in stainless steel tanks.

The result of this process is a pale-pink colored wine, with aromas of fruit and a good freshness and flavor. These are the characteristics of this easy-to-drink wine.

Best with appetizers and entrees, seasoning vegetables, white rice and lean fish. Serve at 12-14 ° C

Data Sheet

Classification: I.G.T.

Production zone: Umbria

Altitude: 300 m above sea level

Grapes: Sangiovese

Spacing: mt 3 x 1

Density cultivation: 3300 vines per hectare

Cultivation: spurred cordon

Yield per hectare: 11 tons

Harvesting: 20 settembre / 5 ottobre

Vinification: grapes are accurately selected and de-stemmed. Soft steeping; fermentation at a controlled temperature of 15°- 16° C

Ageing: steel

Alcoholic content: 12,5 % Vol

Gastronomic combinations: appetizers and entrees, seasoning vegetables, white rice and lean fish

Serving temperature: 12°-14°C /53-57°F

Colour: pale pink

Bouquet: fresh fruit, persistent

Flavour: flavorful with a balanced acid.