



Todi Rosso D.O.C.

Made from a selection of the best Sangiovese (50%) e Merlot (50%) grapes from Todi surrounding hills.
Full-bodied and round wine; a perfect blend of flavours like plum and berries.
Deep ruby red in colour with violet reflections
Ideal with rich pasta dishes, especially with tomato sauce, meat dishes or medium seasoned cheeses.
Serving temperature : 16-18°C.

Data Sheet

Classification: D.O.C.

Production zone: TODI

Altitude: 250-300 m above sea level

Grapes: Sangiovese (50%) Merlot (50%)

Spacing: mt 3x1

Density cultivation: 3.300 vines per hectare

Cultivation: spurred cordon

Yield per hectare: 10 tons

Harvesting: 20th September – 10th October

Vinification: short steeping

Ageing: steel and bottle

Alcoholic content: 12,5 / 13,0%

Gastronomic combinations: starters, meat dishes or medium seasoned cheeses

Serving temperature: 16-18°C

Colour: deep ruby red with violet reflections

Bouquet: intense fruity

Flavour: pleasant gentle structure

