



# ROJANO

## Todi 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.

Clay soils and the climate of this hilly region give Rojano a good structure, and elegant sapidity.

The complexity of this wine and its intense aroma of ripe wild berries, spiced cocoa and toasted coffee beans fills the glass. The wine's 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:** 1<sup>st</sup> – 15<sup>th</sup> 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

