

During the devastating frost of 1985 our old olive grove was destroyed. This put at our disposal a portion of our land we considered most suitable for vines. We decided to replant this land, not to olives, but to a small vineyard, using the same system as the ancient Etruscans. We chose Cabernet Sauvignon and Cabernet Franc, and from these grapes came our first bottle of Armaleo

### **Appellation**

Umbria I.G.T. Rosso

### **Terrain**

Sedimentary clay

Exposure East-North East

Hilly. Altitude 260 mt above sea level

### **Grape varieties**

Cabernet sauvignon 95%

Cabernet Franc 5%

### **Yield**

60 quintale (6 tonnes) per hectare

### **Vinification**

Fermentation on the skins for 10 days

### **Ageing**

12 months in barrels

### **Refining**

6 months in bottles

First year of production 1992

### **Tasting notes**

The wine is ruby red in color with glimpses of blue. The nose has a hint of minerals and sulphur but is typically Mediterranean with a light perfume of rosemary. The wine is decisive and the fruit breaks through the fullbodied structure and lingers long and fulsomely on the palate.

### **Serving suggestions**

With meat that is not only lean, but has body, and a strong taste such as goat or venison. This wine enhances the enjoyment of mature goat cheeses.



Armaleo Umbria igt