

Produced with Sangiovese, Cabernet and Merlot grapes picked by hand in our vineyards, after fermentation on the skins in steel containers for about 10 days, during which the must is turned manually from time to time, the wine is aged for a part in steel and one in oak barrels of different sizes

### **Appellation**

Umbria I.G.T. Rosso

### **Terrain**

Sedimentary clay

Exposure East

Hilly. Altitude 220 mt above sea level.

### **Grape varieties**

Sangiovese 60%

Cabernet 20%

Merlot 20%

### **Yield**

70 quintale (7 tonnes) per hectare

### **Vinification**

Fermentation on the skins for 10 days

### **Ageing**

6-8 months, 50% in small barrels, 30% in larger vats and 20% in stainless steel

First year of production 1988

### **Tasting notes**

The wine has a lively ruby color. The nose is dense and at the same time lighthearted and full of fragrance.

On the palate the centre of attention becomes the contrast between the tannin and the acidity that emerges from the full bodied wine.

### **Serving suggestions**

With dishes that are valued for their vitality like pork and the various recipes based on this meat.



**ROSS** Umbria igt