

SINUOSO

UMBRIA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 2.8 ha
Soil composition: calcareous and clay
Training method: Guyot
Elevation: 984 ft a.s.l.
Vines/ha: 4,400 vines/ha
Exposure: East-West
Vines age: 13-16 years
Harvest time: end of September-early October
First vintage: 2005
Production: 15,000 bottles



WINEMAKING & AGING

Varietal composition: Cab Sauv, Merlot, Montepulciano
Fermentation

Container: 500 l amphorae
Length: 10 days
Temperature: 72-73 °F

Maceration

Technique: on the skins
Length: 10-20 days

Aging

Container: stainless steel tanks
Length: 3-4 months
In bottle: 2-3 months



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 4 g/l
Acidity: 4.7 g/l
Dry extract: 30.8 g/l



FOOD PAIRINGS

Pairs well with meat-based dishes, medium-aged cheeses, and cold cuts. Great with pasta dishes such as tomato sauce, ragu, or lasagna.



TASTING NOTE

Dark ruby red color with purple highlights. On the nose, it offers a broad and complex bouquet with notes of cherry, black cherry, plum, and violet, along with black pepper and a hint of green pepper. On the palate, it is warm and well-structured, with a soft and persistent finish.

PRODUCER PROFILE

Estate owned by: Bonollo family
Winemaker: Lorenzo Landi
Total land under vine: 15 ha
Winery production: 90,000 bts
Region: Umbria (Italy)

