

UMBRIA ROSSO IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 4 ha
Soil composition: limestone with grey clay deposit
Training method: spurred cordon
Elevation: 1,148 ft a.s.l.
Vines/ha: 5,000 vines/ha
Exposure: South-East
Vines age: 20 years
Harvest time: late September
First vintage: 2016
Production: 30,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sangiovese
Fermentation

Container: stainless steel tanks
Length: 7 days
Temperature: 79 °F

Aging

Container: stainless steel tanks
Length: 18 months
In bottle: 5 months



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 14 g/l
Acidity: 5.25 g/l
Dry extract: 40.5 g/l



FOOD PAIRINGS

Exceptional pairing with stewed meats and BBQ.



TASTING NOTE

The color is a ruby red, with ripe red fruits and jammy notes on the nose.
On the palate, it is silky and well-structured with a long finish.

PRODUCER PROFILE

Estate owned by: Tenute del Cerro spa
Winemaker: Riccardo Cotarella & Emanuele Nardi
Total land under vine: 63 ha
Winery production: 200,000 bts
Region: Umbria (Italy)

