

# ROCCAFIORE PROVA D'AUTORE

## Umbria Rosso IGT



In the vineyard

### VARIETY

40% Sagrantino, 30% Montepulciano, 30% Sangiovese

### FARMING SYSTEM

Guyot

### PLANT DENSITY

2600 vines/acre

### YIELD PER ACRE

One ton

### HARVEST

Sangiovese and Montepulciano grapes in late September, mid-October for Sagrantino, totally hand-picked.

In the winery

### VINIFICATION

The grapes are carefully selected and the wines made separately in stainless steel vats where the musts are left for 20/22 days to macerate with their peels, the fermentation occurs naturally with controlled temperatures

### MAURATION

24 months in French barriques, and 6 months in bottle.

### PRODUCTION

9,000 bottles.

Winemaker's notes

### COLOR

Intense garnet red.

### PERFUME

Powerful and aristocratic nose made of ripe fruit, jam, sensations of cocoa, tobacco and leather.

### TASTE

Elegant on the palate with a distinct spicy bouquet, well balanced between volume and smoothness, warmth and crispness, austerity and richness.

### TO BE SERVED

64°/66°F

