

# PROVA D'AUTORE

## UMBRIA ROSSO IGT

### In the vineyard

#### VARIETY

40% Sagrantino,  
30% Montepulciano,  
30% Sangiovese

#### FARMING SYSTEM

Guyot

#### PLANT DENSITY

6500 stumps/hectare

#### YIELD PER HECTARE

50 quintals

#### HARVEST PERIOD

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

#### MATURATION

24 months in French barriques,  
and 6 months in bottle

### 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

18/20°C

*The perfect synergy  
of three major  
grapes: Sagrantino,  
Sangiovese and  
Montepulciano*

