

ROSSO MELOGRANO

UMBRIA ROSSO IGT

In the vineyard

VARIETY

100% Sangiovese

FARMING SYSTEM

Guyot

PLANT DENSITY

6500 stumps/hectare

YIELD PER HECTARE

80 quintals

HARVEST PERIOD

Mid-September,
totally hand-picked

In the winery

VINIFICATION

Grapes are picked and wines made separately, the wine-making process is carried out in steel vats with short maceration and controlled temperatures

MATURATION

12 months in stainless steel vats and 2 months in bottle

Winemaker's notes

COLOR

Brilliant red ruby colour

PERFUME

Its refined smell is of fruits of the forest, with ripe plum notes followed by herb and grassy notes

TASTE

It has a pleasing taste, pleasantly mineral with soft tannins

TO BE SERVED

15/16°C

*Vibrant and
graceful;
Sangiovese meets
Montepulciano*

