

CANTINA DEI COLLI AMERINI



UMBRIA

INDICAZIONE GEOGRAFICA TIPICA

ROSSO



APPELLATION: Umbria I.G.T. Rosso

GRAPE VARIETY: 60% Sangiovese, 40% Merlot

PRODUCTION AREA: Umbria region

CAPACITY: 0,750 lt.

VOLUME: 12,00% vol.

RESIDUAL SUGAR: 2 gr/lt.

WINEMAKING PROCESS: Alcoholic

fermentation with selected yeast strain for 7 days at 25°C. Post fermentation, the skins are soft pressed off and the wine drained to tank to complete alcoholic fermentation. The wine is racked off fermentation lees before malolactic fermentation. Ageing in tank. Fermentation at controlled Temperature 17-18°C.

TASTING NOTE: Color: medium intense red
Smell: ample scent with hints of red fruits

Taste: full, soft and gently tannic

SERVING SUGGESTION: Indicated with game, roasts and aged cheeses

SERVING TEMPERATURE: 16-18°C.