

CANTINA DEI COLLI AMERINI



**APPELLATION:** Umbria I.G.T. Rosso

**GRAPE VARIETY:** Sangiovese, Merlot, Cabernet e Ciliegiole in variable proportion

**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.