

UNOROSSO Umbria Rosso I.G.T.



Grape Variety Sagrantino 80% and Merlot 20%.

Vineyard Location Montefalco, Umbria

Soil Well-structured silty clay.

Training System Spurred cordon

Vine Density 5,000 vines per hectare

Yield Per Hectare 7,000 kg

Vineyard Size 2 hectares

Annual Production 20,000 bottles /year

Harvest Hand harvesting with grape selection on the last days of September

Vinification Soft pressing, stainless steel temperature controlled fermentation and further skin contact

Aging Permanence on fine lees prior bottling

Sustainably Farmed Cultivation using homodynamic "Trinium" Method

Alcohol Vol 15.00%

Color Ruby red with slight purple hues

Aroma Sweet and ripe fruit, where cherry turns into complex notes of raspberry and coffee

Taste Soft and velvety wine with sweet and ripe fruit
Perceived on the nose confirmed on the palate

Food Pairing It pairs well with any meat dish, poultry, and cheeses

Serving Temperature 18°C / 64.4°F

Type Of Cork Natural Cork

Bottle Size (L) 0.75L

