

Category:

Red wine

Grape varieties:

Merlot e Cabernet Franc/sauvignon

Production zone:

south of Ficulle (Umbria, province of Terni), altitude 200-250 mt s.l.m .; hilly terrain

Training system:

Cordon de Royat

Vine density:

4.200 vines per hectare

Vineyard yield:

80/90 hl per hectare

Soil:

medium mixture with good presence of skeleton of marine origin together with layers of sand.

Climate:

continental, a fresh and well ventilated growing season which gradually but completely ripens the grapes

Fermentation:

Traditional maceration in contact with the skins for about 12 -13 days. Alcoholic fermentation at controlled temperature no higher than 27 ° C in stainless steel with use of selected varietal yeasts. Malolactic fermentation in steel. Further aging in bottle for 3 months.

Tasting notes:

intense ruby red color. Typical fruity and spicy notes on the nose. On the palate it is elegant with a good body, wide and velvety.



Alcohol:

13,5 % vol.

Service temperature:

18° - 20°C

Gastronomic notes:

it goes well with aged cheeses, especially with aromatic and refined ones, ideal with grilled meat and game, sauces with an intense flavor. Excellent with the dishes of regional cuisine.