

Category:

Red wine

Grape varieties:

Merlot, Sangiovese

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:

the harvested grapes are cooled immediately at 12-14 ° C and macerated for 8-10 days, ending the fermentation with a maximum temperature of 24-25 ° C. The wines obtained are decanted into barriques where the malolactic fermentation takes place and a subsequent maturation of about 8 months. At the end of this aging phase we proceed to the preparation of the blend followed by a suitable refinement in the bottle for at least 4-6 months.

Tasting notes:

intense ruby red color. The nose has a delicate bouquet of violet, iris and rose, with references to ripe red fruit and cherry jam, black cherry, blackberry and plum, with hints of herbs and hints of licorice and tobacco. In the mouth has a round and fruity taste, it is persistent with elegant and not very aggressive tannins.



Alcohol:

13,5 % vol.

Service temperature:

18° - 20°C

Gastronomic notes:

it's ideal for an aperitif or whit meats and cheeses. It goes well with stews and roast meats. Do not underestimate marriage with fish.