

Bag-in-box Umbria Rosso IGP



Designation: Umbria Rosso, Indicazione Geografica Protetta

Production Area: Allerona (TR) - ITALIA

Altitude above sea level: 300 m

Exposure Vineyards: south - east

Age of vineyards: 15-20 years

Soil: Mainly clayey

Pruning: Cordon

Grape varieties: Cabernet Sauvignon 60% Merlot 25% Merlot, Petit Verdot 15%.

Grape production per vine: approximately 1.5 Kg

Harvest: Machine harvested in the first decade of September.

Fermentation type: Red winemaking with a maceration period of 14 days in stainless steel tanks under controlled temperature not exceeding 27°C.

Aging: The wine ages for 5 months in stainless steel tanks with batonnage on the fine lees (programmed and scaled) and for at least 1 month in the bag under nitrogen.

Organoleptic characteristics: A ruby red wine with purple nuances. At nose showing red fruits, flowers and spices. This wine is fresh and soft on the palate with sweet tannins and with good persistence.

Wine-Food Pairing: Daily wine that will pair with traditional Umbrian dishes, cured meats, semi-matured and aged cheeses and based red meat dishes.

Alcohol: 13,5% vol.

Sugar Residue: <1.0 g/l.

Total Acidity: 5.50 g/l tartaric acid