

DELLALUNA Umbria Rosso IGP BIO 2021



Designation: Umbria Rosso, Indicazione Geografica Protetta

Production Area: Allerona (TR) - ITALIA

Altitude above sea level: 250 m

Exposure Vineyards: south - west

Age of vineyards: 15 years

Soil: Mainly clayey

Pruning: Cordon

Grape varieties: 100% Petit Verdot

Grape production per vine:

approximately 1.2 Kg

Harvest: Harvested by hand in 20kg crates in the third 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 3 months in bottles.

Organoleptic characteristics: A ruby intense red wine with violet nuances, at nose showing spicy and red fruits flavors with slight notes of undergrowth, leather and hydrocarbons. On the palate this wine is direct but smooth with mature tannins and good gustative persistence.

Wine-Food Pairing: It combines well with entrances based crostini and cured meats, first course and legumes soups, semi-matured cheeses and based red meat dishes.

Alcool: 13.5% vol.

Sugar Residue: <1.0 g/l

Total Acidity: 5.55 g/l tartaric acid