



Sangiovese

Sangiovese Umbria IGT – A pleasant and fun wine, it expresses itself, on the wings of a lively freshness, with notes of plum, red rose, bramble fruit and white pepper.

The light ageing never quite dampens a certain tannicity that gives the wine a tone that never lets up. Excellent with tagliatelle with meat sauce, meat morsels and grilled meat.

Characteristics	
Grape varieties	Sangiovese
Altitude	Approximately 200–300m asl.
Type of soil	limestone, rich in pebbles
Breeding system	spur cord / Guyot
Average age of vineyards	18/22 years
Winemaking	maceration for 16/20 days with a lot of overpassing
Malolactic fermentation	advance
Harvest	end of September to October
Alcohol content	13%