

ROSSOVALDIMONTE



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AN ELEGANT, HIGH-QUALITY TABLE WINE WITH AN INTENSE AROMA AND TASTY, ROUND FLAVOUR. ITS OUTSTANDING UMBRO-TUSCAN CHARACTERISTICS MAKE IT A VERY PLEASANT COMPANION FOR TRADITIONAL ITALIAN CUISINE.

CLASSIFICATION: Rosso Umbria IGT



GRAPES: SANGIOVESE, MERLOT, CABERNET SAUVIGNON AND PINOT NOIR

ALTITUDE: 500-600 M A.S.L.

SOIL TYPE: CLAYEY-MARLY LIMESTONE

COLOUR: INTENSE RUBY-RED WITH VIOLET HIGHLIGHTS

AROMA: FRUITY, FLOWERY, SPICY WITH NOTES OF FRUIT, RED FLOWERS AND BERRIES, AND HINTS OF CINNAMON AND VANILLA.

TASTE: IMMEDIATE, FRESH AND PLEASANT.

BOTTLES PRODUCED: 2100

ALCOHOL: 14%

PRODUCTION PER HECTARE: 50 T

YIELD OF GRAPES INTO WINE: 60%

PLANTS PER HECTARE: 5000

CULTIVATION: GUYOT SYSTEM

HARVEST PERIOD: END OF AUGUST / SEPTEMBER

AGING: BARRIQUES AND CASKS

FIRST YEAR OF PRODUCTION: 2007

SERVING TEMPERATURE: 17-18°C

PAIRINGS: IMPORTANT FIRST COURSES OF RAGOÛT AND SECOND COURSES OF GRILLED MEAT.

CONTAINS SULFITES