



Cervo Rosso

IGP UMBRIA RED

Our CERVO ROSSO is an intense red wine from the area of Umbertide, in the province of Perugia. Part of it ages for about 6 months in large French oak barrels, developing aromas of ripe red fruit. Endowed with a nice freshness, this wine is smooth and enveloping on the palate. Perfect for long aperitifs and dinners with friends.

PRODUCTION AREA:
Umbertide

GRAPE VARIETIES:
50% Sangiovese, 30% Merlot,
20% Sagrantino

SOIL:
clay-rich

VINES GROWING:
Spurred cordon

HEIGHT A/S:
300/450mt s.l.m.

MICROCLIMATE:
Typically Appenninic

PRODUCTION PROCESS:
alcoholic fermentation in contact with the skins at a temperature between 24 and 28°C for the duration of about 8-20 days according to the grape variety, in steel tanks. Malolactic fermentation fully done.

AGEING:
only steel for Sangiovese and Merlot for about 5-6 months, same duration in big wooden casks for Sagrantino. Ageing in the bottle for at least 6 months afterwards.

ALCOHOL CONTENT:
13,5% vol.

SERVING TEMPERATURE:
12-14°C

DRINKABILITY AND FOOD PAIRINGS:
red wine made from our grapes of Sangiovese, Merlot and Sagrantino, strong flavor of ripe red-fleshed fruit with intense tannins. Medium-bodied wine with a warm and enveloping palate, fresh finish. Good evolution in the bottle up to 3-4 years. Suitable for aperitifs and well-structured meals.

AVAILABILITY:
also with screw cap.