

Impronta

IGT UMBRIA ROSSO

Bright ruby red with a thick texture. On the nose it announces itself with aromas of ripe red fruit, currants and blackberries, dark flowers and undergrowth to continue with spicy and balsamic notes, giving the palate a fresh-savory finish that well integrates the pleasant tannin.

Guides and awards:

Vintage 2016:

- 88/100 Doctor Wine
- 88/100 Veronelli

Vintage 2017:

- 4 viti VITAE

Vintage 2018:

- 4 viti Bibenda
- 4 viti VITAE
- 93/100 Doctor Wine
- 2 calici Gambero Rosso



PRODUCTION AREA:

Umbertide

GRAPE VARIETIES:

40% Sagrantino
30% Merlot
30% Cabernet Sauvignon

SOIL:

Sandy

VINES GROWING:

Spurred cordon

HEIGHT A/S:

350/400m a.s.l.

MICROCLIMATE:

Typically Appenninic

PRODUCTION PROCESS:

Alcoholic fermentation on the skins at low temperature of 20-23°C in steel tanks – duration approx. 15/20 days. Malolactic fermentation fully done.

AGEING:

in steel tanks for about 3-4 months, followed by about 24 months in large French oak barrels. Additional 18 months min. once bottled.

ALCOHOL CONTENT:

14% vol.

SERVICE TEMPERATURE:

16-18°C

DRINKABILITY AND PAIRINGS:

up to 12 years, maturing with elegance and sobriety. Medium- to full-bodied red wine that matches important meat dishes with sauces, spicy dishes and medium-soft cheeses with herbs.