



# PERTICAIA

*Nel linguaggio arcaico la Perticaia è l'aratro, strumento simbolo dell'attività agricola. L'aratura ha segnato il passaggio dalla pastorizia all'agricoltura. Il radicamento al territorio.*

**UMBRIA ROSSO**  
INDICAZIONE GEOGRAFICA TIPICA

## UMBRIA ROSSO I.G.T.

### GRAPE VARIETY:

*Sangiovese 80%, Colorino 10%, Merlot 10%*

### HARVEST TIME:

*Varies according to the maturity of the different varieties.*

### VINIFICATION:

*Maceration in stainless steel for one week. Temperature inferior to 30° C during fermentation. Temperature between 25°/28° C maceration (with the skins). Temperature between 20/22°C up to the completion of the malolactic fermentation.*

### AGING:

*Total of 9 months: 6 months in stainless steel 3 months in the bottle.*

### COLOUR:

*Intense ruby red with purple reflexes.*

### BOUQUET:

*Fresh and vinous with the aroma of black cherries.*

### TASTE:

*Full, smooth taste.*

### IDEAL WITH:

*This wine can be drunk throughout the meal. It goes especially well with salame and cold cuts, with pasta and first course dishes from the Umbrian cuisine and with the Mediterranean cuisine in general.*

### EVOLUTION:

*This is a wine that will develop in the bottle, so if it is stored properly it will mature for at least 2 or 3 more years.*



Azienda Agraria  
**PERTICAIA**

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