



ROFV UMBRIA ROSSO IGT



VARIETIES

100% red grapes typical of Montefalco production area

HARVEST

Hand harvested from mid-September to mid-October according to Perticaia tradition

VINIFICATION

Long maceration and vinification at a constant and controlled temperature

MATURATION

36 months in steel tanks, 12 months in oak and at least 12 months in bottle

COLOUR

Ruby with garnet reflections

AROMA

Deep aroma of red fruits such as currants, enhanced by notes of pepper, chocolate and undergrowth

PALATE

Robust with long finish and chunky tannins

ABBINAMENTI

Excellent with noble and spicy cold cuts such as culetto and finocchiona, aged cheeses and tasty first courses such as lasagne or bucatini all'amatriciana

AGEING POTENTIAL

15 years

SERVING TEMPERATURE

16 °C

SIZE L

0,75