

CRUOR
NOBILE





VINTAGE 2005

CLASSIFICATION Red wine from Umbria I.G.T.
(Labeled with the locality of creation)

BLEND Sangiovese, Merlot and other autochthonous grapes

ALCOHOL BY VOLUME 14,5%

LOCALITY OF CREATION Uncinano of Spoleto, Perugia, Italy

VINEYARD CHARACTERISTICS

Training Spurred cordon. Planting system 2,80 m x 1 m and 3.600 grapes/hectare

Elevation Around + 348 on sea level

Soil Superficial sedimentary coverage, clayey silty and silty sandy

Climate Remarkable temperature range between daytime and night, land breeze thanks to the particular location of the vineyard just at the mountainside of Monti Martani (ca 1.094 mt)

Exposure South-east direction

Yield 45 – 50 quintal /Hectare

WINE CHARACTERISTICS

Colour Ruby red with a remarkable depth

Bouquet Red fruits, underwood, spicy scents and blackcurrant

Palate Well structured body and soft tannins

PICKING PERIOD Traditional

VINIFICATION Classic, characterized by the contact, more or less continuous, between the skins and the must (maceration) in stainless steel vats

MATURATION Almost 18 months in durmast barrels with 2,25 hl of capacity

BOTTLE CAPACITY 750 ml and 1500 ml

SERVING TEMPERATURE We suggest to serve no colder than 18-20 °C

TASTING GLASS We suggest a tasting glass without any printing or painting, capacity around 480 – 730 ml and 70 – 118 mm in diameter. Best pouring a quarter of glass capacity

SERVING SUGGETIONS We suggest to serve this wine with grilled red meat, game, ripe cheese and cakes

