

REO
SUPERBO



VINTAGE 2007



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

BLEND Merlot 100%

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 Deep black of the grape, this is the feature of large and elegant concentration of the variety that turns to a bright red

Bouquet Blackcurrant jam, that is reminiscent of raspberries and ripe fruit with caramelized sweetness of blueberry; sweet spices that combine with ripe notes of dark chocolate, cinnamon and freshly roasted coffee

Palate Sweet and balanced with an harmony of tastes mature, cool at the same time, melodious from the sweet of the grape and powerful of the tannin of the wood that is merged with the grapes, harmonic

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

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

