

ROSE'





VINTAGE 2010

CLASSIFICATION Sangiovese dell'Umbria I.G.T.
(Labeled with the locality of creation)

BLEND Sangiovese 100 %

ALCOHOL BY VOLUME 13,5%

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 Smooth, clear, nicely opens with purple tinge

Bouquet Sweet scents, from rose hips to the fruits of red berries and raspberry

Palate Cocky in the mouth with a pleasant and firm acidity, good structure that is covered by warm alcohol and his body is firm, thin at the same time

PICKING PERIOD Traditional

VINIFICATION Rose wine making, in stainless steel vats

MATURATION In stainless steel vats

BOTTLE CAPACITY 750 ml

SERVING TEMPERATURE We suggest to serve no colder than 10-12 °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 with plain cooking, from appetizers to desserts

