

CÒLPETRONE



SACCRA UMBRIA ROSSO IGT

Indicazione Geografica Tipica

PRODUCTION AREA: Montefalco (PG)

COMPOSITION: mainly Sangiovese

VINIFICATION: fermentation and maceration at controlled temperature (22°-26° C) with daily pumping over. Following the racking, wine will proceed the ageing on its own fine lees for 3 months

TASTING NOTES: fresh and fruity at the palate it shows ripe cherry notes with a long lasting finish. The tannins are smooth and elegants