

AFRODITE

Umbria IGT Rosso

INDICAZIONE GEOGRAFICA TIPICA
(TYPICAL GEOGRAPHICAL INDICATION)

A great wine with a deep red colour, on the palate ripe fruit aromas blend with elegant notes of cocoa and spices. The rich, dense structure of ripe to silky tannins is balanced by fruity notes and lively acidity that keeps the lingering finish clean and full-bodied.

CULTIVATION TECHNIQUE

Extensive zoning work on our estates led us to identify this old vineyard consisting of predominantly merlot and sangiovese vines that yielded extraordinary grapes each year. The plant density is low, about 2,000 vines per hectare, the vine training is spurred cordon, and the soil with a slope of 15-20% is predominantly clay. Careful selection of shoots and limiting production has enabled us to obtain grapes of the highest quality.

VINIFICATION

Picked and selected by hand, the grapes are kept for 24 hours in cold storage before being destemmed and sent to temperature-controlled fermentation vats. At the end of fermentation, the pomace is pressed very softly and the must is sent into steel vats to complete malolactic fermentation. Subsequent time is spent in the barrique, and this was also the subject of experimentation in order to identify the right wood and toasting. After at least 12 months have elapsed, the wine is bottled and it rests for at least 4 months before being put on the market.

SERVING TEMPERATURE

18° C

PAIRINGS:

Meat-based first courses, porcini mushroom risotto, roasted and grilled red meat and game dishes

GLASS

Grand Balloon



EAN CODE
8059020150822

BENEDETTI & GRIGI

MONTEFALCO

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