

Spalle Rosse – Rosso IGT Umbria

INDICAZIONE GEOGRAFICA TIPICA (TYPICAL GEOGRAPHICAL INDICATION)



This wine is a blend of our red grape varieties, Sangiovese, Merlot, Cabernet and Nobile vitigno Autoctono, making for a balanced, deep, bright red wine with purplish highlights. Its nose is spicy with pronounced red fruit. In the mouth it is elegant and mouth-filling, redolent of red fruit jam, with soft tannins and a delicate finish.

CULTIVATION TECHNIQUE

Its vineyards at an altitude of 300 metres are all close together but their sun exposure varies. They are trained to guyot with a density of 4000 vines per hectare and average yields of 10 tons per hectare.

VINIFICATION

This is the key stage in the making of this wine, with a range of techniques being used to extract the fruit's aromas to the full whilst keeping tannins to a minimum. For this reason some of the grapes are subjected to pre-fermentation hot maceration. Fermentation takes place in controlled temperature steel vats.

AGEING

One month in concrete for mild micro-oxygenation and one month in the bottle.

SERVING TEMPERATURE

18°C

PAIRINGS

High versatile and easy drinking. It goes perfectly with charcuterie and medium matured cheese starters, ragout or game pastas and barbecued red meats and stews.

GLASS

Classic Balloon



EAN CODE
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