

Elisabetta – Umbria IGT Rosso

INDICAZIONE GEOGRAFICA TIPICA (TYPICAL GEOGRAPHICAL INDICATION)

A fresh look at the wines made from the native and international grape varieties grown in our vineyards. Ruby red in colour its nose features red fruit such as Marasca cherries and raspberries. It is zesty, full-bodied and well balanced in the mouth.

CULTIVATION TECHNIQUE

Sangiovese, Merlot and native grape varieties at densities of 4-5000 vines per hectare. Grapes trained to spurred cordon yield approximately 10 tons per hectare.

VINIFICATION

Fermentation in controlled temperature steel vats.

AGEING

In steel and then concrete for mild micro-oxygenation.

SERVING TEMPERATURE

18°C

PAIRINGS

It goes well with local charcuterie, pasta and ragout dishes and grilled red meats and is also excellent with Umbrian porchetta.

GLASS

Balloon



EAN CODE
8059020150044

BENEDETTI&GRIGI

MONTEFALCO

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