

PROVA D'AUTORE

UMBRIA ROSSO IGT

In the vineyard

VARIETY

40% Sagrantino,
30% Montepulciano,
30% Sangiovese

FARMING SYSTEM

Guyot

PLANT DENSITY

6500 stumps/hectare

YIELD PER HECTARE

50 quintals

HARVEST PERIOD

Sangiovese and Montepulciano
grapes in late-September,
mid-October for Sagrantino,
totally hand-picked

In the winery

VINIFICATION

The grapes are carefully selected
and the wines made separately
in stainless steel vats where the
musts are left for 20/22 days to
macerate with their peels, the
fermentation occurs naturally with
controlled temperatures

MATURATION

24 months in French barriques,
and 6 months in bottle

PRODUCTION

10.000 bottles

Winemaker's notes

COLOR

Intense garnet red

PERFUME

Powerful and aristocratic nose
made of ripe fruit, jam, sensations
of cocoa, tobacco and leather

TASTE

Elegant on the palate with a
distinct spicy bouquet, well
balanced between volume
and smoothness, warmth and
crispness, austerity and richness

ALCOHOLIC CONTENT

14,0%

TO BE SERVED

18/20°C

*The perfect synergy
of three major
grapes: Sagrantino,
Sangiovese and
Montepulciano*

