

ROCCAFIGLIORE

PROVA D'AUTORE

Umbria Rosso IGT



40% Sagrantino, 30% Montepulciano, 30% Sangiovese

24 months in French barriques, and 6 months in bottle

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

WINEMAKER'S TIPS

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



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