



FILO ROSSO

TECHNICAL SHEET

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- **SALES DENOMINATION:** Vino Rosso Bio Umbria IGP-Italia
 - **GRAPE VARIETIES:** Sangiovese and Merlot
 - **ALTITUDE:** 300 meters above the sea level
 - **TRAINING SYSTEM:** Bilateral spurred cordon
 - **YEAR OF PLANTATION:** 2006
 - **AVERAGE DENSITY PER HECTARE:** 3.300 vines
 - **YIELD PER HECTARE OF GRAPE:** 70.000 kg
 - **SOIL:** Sandy
 - **HARVEST TIME:** September/October
 - **AVERAGE ANNUAL PRODUCTION:** 1.500 bottles
 - **VINIFICATION:** Maceration of the skins for 25 days in steel tanks with pumping over and délestage
 - **FERMENTATION:** With cultured yeast at a temperature of 27° C
 - **AGING:** 18 months in second and third passage barriques
 - **BOTTLING:** 24 months after the harvest
 - **MARKET LAUNCH:** 16 months after the bottling
 - **ALCHOOL:** 13.5% vol
 - **NET QUANTITY:** 0.75 litres
 - **ALLERGENS:** Presence of sulfites
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ORGANOLEPTIC CHARACTERISTICS

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- **COLOR:** Full garnet red
 - **AROMA:** Scents of vanilla, red fruit and morello cherry
 - **TASTE:** Structured and delicate, elegant and ample in the finish
 - **FOOD PAIRINGS:** Aged cheese, red meat, game
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