



ROSSO VALENTINA

TECHNICAL SHEET

- **SALES DENOMINATION:** Vino Rosso Bio Umbria IGP-Italia
- **GRAPE VARIETIES:** Sangiovese 80% and Merlot 20%
- **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:** Second half of September
- **AVERAGE ANNUAL PRODUCTION:** 5.000 bottles
- **VINIFICATION:** Contact with the skins for 20 day at a controlled temperature
- **FERMENTATION:** In steel tanks
- **AGING:** 30% of the wine is aged for 6 months in third and fourth passage barriques
- **BOTTLING:** Late summer following the harvest
- **MARKET LAUNCH:** 15 months after the bottling
- **ALCHOOL:** 13.5% vol
- **NET QUANTITY:** 0,75 litres
- **ALLERGENS:** Presence of sulfites

ORGANOLEPTIC CHARACTERISTICS

- **COLOR:** Ruby red with garnet reflections
- **AROMA:** Red berry fruit (cherries), floral (violets), dark spices (pepper, clove)
- **TASTE:** Ripe fruit, you can find what you perceived to the nose, the tannin was well worked
- **FOOD PAIRINGS:** Cold cuts, aged cheese (the astringency of the tannin contrasts the fatty foods), soup and meat