

CAESAR

UMBRIA IGT ROSSO

Ruby red wine with an intense and harmonious aroma. Its taste is fresh and pleasant and it goes well with roasts, meats and cheeses..

The Bag In Box is very practical and preserves the quality of the wine contained in the inner vacuum bag.

Ideal for domestic consumption and Ho.re.ca.



CANTINA
LA VENERANDA
— 1568 —

GRAPES VARIETY:	Sangiovese, Merlot, autochthonous grape variety
PRODUCTION AREA:	Montefalco - Spoleto
SOIL COMPOSITION:	Sedimentary and clayey
ALTITUDE:	200-300 a.s.l
ORIENTATION:	South - South East
LAYOUT:	3.000 vines per hectare
TRAINING SYSTEM:	Spur-pruned cordon
YEALD PER HECTARE:	100 q/ha
HARVEST:	Late September
VINIFICATION:	Traditional, in stainless steel tanks, contact with the skins for a duration of 10 days at a constant controlled temperature of 24/25°.
AGEING:	In stainless steel tanks
COLOUR:	Intense ruby red colour
OLFACTORY NOTES:	It starts with an aroma of red berries: black cherry and "Durone" cherry; then moves to other berries such as wild strawberry
FLAVOR:	In the mouth you can taste the fruity and richness of Sangiovese modulated by the flavor and the softness of pleasant tannins.
SERVING TEMPERATURE:	16 - 18 °C
PAIRINGS:	Suitable to be paired with game and red meats, even spicy.
FORMAT:	5 Lt



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