

# ELLI

## UMBRIA IGT ROSSO

Wine with a characteristic intense ruby color.

The nose opens with hints of fresh red fruit: "Morello" cherry, red berries and wild strawberry. In the mouth it is enveloping and with a persistent and pleasant aftertaste of ripe cherry.

GRAPES VARIETY:	100% autochthonous grape
PRODUCTION AREA:	Montefalco
SOIL COMPOSITION:	Soil of sedimentary origin, weakly clayey with the presence of gravel and limestone
ALTITUDE:	300 a.s.l
ORIENTATION:	South-East
LAYOUT:	3.000 vines per hectare
TRAINING SYSTEM:	Spur-pruned cordon
YEALD PER HECTARE:	50 q/ha
HARVEST:	By hand, in November
VINIFICATION:	Traditional, in stainless steel tanks, contact with the skins for a duration of 15/20 days at a constant controlled temperature of 20/25°, daily stirred
AGEING:	In oak barrels for 12 months In bottle for 4 months
AGEING THRESHOLD:	5 – 10 years
COLOUR:	Intense ruby red colour with garnet nuances.
OLFACTORY NOTES:	Fresh red fruit, such as wild strawberries, raspberry and cherries hints, with a sweet finish of vanilla.
FLAVOR:	Good structure and alcoholic power, fresh and fruity; smooth tannic taste
SERVING TEMPERATURE:	18-20 °C
PAIRINGS:	Wine to be paired with aged cheese, roasted meat dishes and pastry.



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**LA VENERANDA**  
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