

FEDERICO II

UMBRIA IGT ROSATO

Intense rosé colour wine. The nose opens with the characteristics hints of rosehip and red fruits, raspberries and strawberries. In the mouth we find it dry and with a strong character typical of the variety.

GRAPES VARIETY:	autochthonous grape variety
PRODUCTION AREA:	Montefalco
SOIL COMPOSITION:	Sedimentary origin, weakly clayey with gravel and limestone
ALTITUDE:	300 a.s.l
ORIENTATION:	South East
LAYOUT:	3,000 plants/ha
TRAINING SYSTEM:	Spur-pruned cordon
YEALD PER HECTARE:	50 q/ha
HARVEST:	Manual, late September early October
VINIFICATION:	In white with fermentation in stainless steel at a controlled temperature of 12/13° C
AGEING:	In bottle for 4 months
AGEING THRESHOLD:	3 years
COLOUR:	Light rosé
OLFACTORY NOTES:	Hints of rosehip and red fruits, raspberries and strawberries
FLAVOR:	Good structure and strong character typical of the variety
SERVING TEMPERATURE:	15-16 °C
PAIRINGS:	Wine to pair with appetizers, first courses and white meats. Also excellent as an aperitif wine.



CANTINA
LA VENERANDA
— 1568 —



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