

# RICCARDO I

## UMBRIA IGT ROSSO



CANTINA  
**LA VENERANDA**  
— 1568 —

Wine with a characteristic intense ruby color. At the nose releases all the essence of Sangiovese. It opens with hints of fresh red fruit: black cherries and forest fruits such as strawberry; spices such as star anise and vanilla. In the mouth the fruit and the body of the Sangiovese are pleasantly modulated by the mineral flavor and a thin and pleasant tannin.

GRAPES VARIETY:	60% Sangiovese, 35% Merlot, 5% autochthonous grape variety
PRODUCTION AREA:	Montefalco, Spoleto
SOIL COMPOSITION:	Sedimentary and clayey
ALTITUDE:	200-300 a.s.l
ORIENTATION:	Sud - Sud Est
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:	Quick passage in oak barrels – In bottle for 4 months In bottiglia per 4 mesi.
AGEING THRESHOLD:	3 years
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.



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