

SACROVINO

UMBRIA IGT ROSSO

With an intense ruby red colour and garnet nuances, Sacrovino Umbria IGT Rosso is characterized by an explosion of aromas and scents at the nose, typical of the indigenous grape used to produce this wine. With a fresh and pleasant flavor, soft tannins and balanced structure, this wine goes perfectly with roasts, meats and aged cheese.

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

GRAPES VARIETY:	100% autochthonous grape
PRODUCTION AREA:	Montefalco
SOIL COMPOSITION:	Soil of sedimentary origin, clayey
ALTITUDE:	300 a.s.l.
ORIENTATION:	South - South East
LAYOUT:	3.000 vines per hectare
TRAINING SYSTEM:	Spur-pruned cordon
YEALD PER HECTARE:	60 q/ha
HARVEST:	Half October
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
COLOUR:	Intense ruby red
OLFACTORY NOTES:	Fresh and full body, the tannin is smooth and velvety
FLAVOR:	It starts with an aroma of red berries: black cherry and "Durone" cherry; then moves to other berries such as wild strawberry
SERVING TEMPERATURE:	16-18 °C
PAIRINGS:	Roasts, meat dishes and aged cheese
FORMAT:	3 Lt



CANTINA
LA VENERANDA
— 1568 —

La Veneranda Società Agricola S.S.
Località Momtepennino, snc
06036 MONTEFALCO (PG) - ITALIA
Tel. +39 0742 951630
www.laveneranda.com