

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.

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| 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 |
| YIELD 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. |



CANTINA
LA VENERANDA
— 1568 —



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