



Sangiovese



WITH NO ADDED SULFITES

Umbria
I.G.T.



Trade name:	Sangiovese with no added sulfites
Product name:	I.G.T. Umbria
Grape varieties:	Sangiovese
Soil:	clayey-calcareous
Land:	hilly
Type of cultivation:	spur cordon - Guyot
Plants per hectare:	5.000
Yield per hectare:	8.000 Kg grapes
Annual production:	6.000 bottles
Vinification:	spontaneous fermentation without added sulfites. 10 days' maceration
Maturation:	in stainless steel tanks
Bouquet:	fruity, with flinty notes
Palate:	medium-bodied with soft tannins
Colour:	ruby red
Shelf life:	medium / short
As an accompaniment to:	red meats, salami
Packaging:	6 x 0.75lt vertical bottles

DI FILIPPO

vini biologici

Di Filippo Azienda Agraria s.s.

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