



Sangiovese

Rosso dell'Umbria
I.G.T.



Trade name:	Sangiovese
Product name:	Rosso dell'Umbria I.G.T.
Grape varieties:	Sangiovese
Soil:	clayey-calcareous
Land:	hilly
Type of cultivation:	Spur cordon - Guyot
Plants per hectare:	4.000 / 5.000
Yield per hectare:	10.000 Kg grapes
Annual production:	20.000 bottles
Vinification:	traditional red
Maturation:	in stainless steel
Bouquet:	intense morello cherry and fruits of the forest
Palate:	harmonious and velvety
Colour:	ruby red, tending to garnet with ageing
Shelf life:	medium-long
As an accompaniment to:	red meats, cold hams and salami, mature cheeses
Packaging:	12 x 0,75 lt vertical bottles



The grapes are produced in a vineyard cultivated almost entirely with horses.



Wines which do not use animal protein in the vinification process.

DI FILIPPO

vini biologici

Di Filippo Azienda Agraria s.s.

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