



FORASTICA

Rosato dell'Umbria
I.G.T.



Trade name:	Forastica
Name:	Rosato dell'Umbria I.G.T.
Grape varieties:	Cornetta 100%
Soil:	clayey-calcareous
Land:	partly hilly, partly cool flat land
Type of cultivation:	spur cordon
Plants per hectare:	4.000
Yield per hectare:	6.000 Kg grapes
Annual production:	3.000 bottles
Vinification:	spontaneous fermentation
Maturation:	in stainless steel tanks
Perfume:	intense and fruity, with hints of pomegranate, raspberry and spices
Palate:	fresh and bright, pungent, with strong fruity aftertaste
Colour:	soft rose with hints of copper
Duration:	medium
As an accompaniment to:	cold hams and salami, fresh cheeses, white meats, first courses
Package:	6 x 0,75 lt horizontal bottles



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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