



NONSO₂

Rosso dell'Umbria
I.G.T.



Trade name: NonSo

Name: Rosso dell'Umbria I.G.T.

Grape varieties: native Umbrian grape 100%

Soil: clayey-chalky

Land: hilly

Type of cultivation: Guyot spurred cordon, Guyot

Plants per hectare: 5.000

Yield per hectare: 4.000 - 5.000 Kg grapes

Annual production: 3.500 bottles

Vinification: carbonic maceration, then vinified with indigenous yeasts, no added sulphites

Maturation: barriques for three months

Perfume: intense red berry fruits, spices and balsamic

Palate: warm, full and persistent with a tannic finale

Colour: ruby red

Duration: medium

As an accompaniment to: red meats, aged cheeses

Package: 6 x 0,75 lt horizontal bottles



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



The wines are produced without the addition of sulphites. Only those which naturally appear from yeast during the fermentation process are present.



DI FILIPPO
VINI BIOLOGICI

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