



NonSo₂

Rosso dell'Umbria
I.G.T.



Trade name:	NonSo
Name:	Rosso dell'Umbria I.G.T.
Grape varieties:	Sagrantino 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:	1.500 bottles
Vinification:	carbonic maceration, then vinified with indigenous yeasts, no added sulphites
Maturation:	6 months in steel
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



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



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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