



Sangiovese

WITH NO ADDED SULFITES

Rosso dell'Umbria
I.G.T.



Trade name: Sangiovese with no added sulfites

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: 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



The grapes are produced in a vineyard where the geese are reared. This is an Agroforestry technique based on the synergy of more than one type of cultivation.



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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