



Terre di San Nicola

Rosso dell'Umbria
I.G.T.



Trade name:	Terre di San Nicola
Product name:	Rosso dell'Umbria I.G.T.
Grape varieties:	Sangiovese, Merlot, Sagrantino
Soil:	clayey-calcareous
Land:	hilly
Type of cultivation:	spur cordon - Guyot
Plants per hectare:	4.000
Yield per hectare:	7.000 Kg grapes
Annual production:	10.000 bottles
Vinification:	traditional red
Maturation:	50% in tonneaux, 50% in large casks, for 12 months
Bouquet:	pleasant, intense bouquet, with red-berried fruit flavour
Palate:	robust texture, intense, tannic, full-bodied
Colour:	ruby red, tending to garnet with ageing
Shelf life:	long
As an accompaniment to:	red meats, cold hams and salami, mature cheeses
Packaging:	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.

DI FILIPPO

vini biologici

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