## IFILIPPO



LAVORIAMO LA NOSTRA VIGNA BIODINAMICA CON I CAVALLI, CI ALLEVIAMO LE OCHE ALLO STATO BRADO PER CONCIMARE E PULIRE IL TERRENO. È UNA GESTIONE NATURALE CHE DÀ UNA STRAORDINARIA COMPLESSITÀ AL VINO.





## TERRE SANNCOLA rogé

## Rosato dell'Umbria I.G.T. Terre San Nicola Rosè Trade name: Name: Rosato dell'Umbria I.G.T. **Grape varieties:** other red grape 60%, Cornetta 40% Soil: clayey-calcareous partly hilly, partly cool flat land Land: Type of cultivation: spur cordon Plants per hectare: 4.000 **Yield per hectare:** 6.000 Kg grapes **Annual production:** 3.000 bottles short maceration, with fermentation at controlled temperature Vinification: Maturation: in stainless steel tanks

intense and fruity, with hints of pomegranate, raspberry and spices

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

6 x 0,75 lt horizontal bottles



Package:

**Perfume:** 

Palate:

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

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