



Villa Conversino

Rosato dell'Umbria
I.G.T.



Trade name:	Villa Conversino
Product name:	Rosato dell'Umbria I.G.T.
Grape varieties:	Cornetta
Soil:	clayey-calcareous
Land:	partly hilly, partly cool flat land
Type of cultivation:	spur cordon
Plants per hectare:	4.000
Yield per hectare:	10.000 Kg grapes
Annual production:	6.000 bottles
Vinification:	one day's maceration, with fermentation at controlled temperature
Maturation:	in stainless steel tanks
Bouquet:	intense and fruity, with hints of strawberry and cherry
Palate:	fresh and bright, slightly pungent, with strong fruity aftertaste
Colour:	soft rose with hints of copper
Shelf life:	short
As an accompaniment to:	first courses with vegetables, white meat
Packaging:	6 x 0,75 lt vertical bottles



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

DI FILIPPO

vini biologici

Di Filippo Azienda Agraria s.s.

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