

## Villa Conversino

Rosso dell'Umbria I.G.T.

Trade name:	Villa Conversino
Product name:	Rosso dell'Umbria I.G.T.
Grape varieties:	Sangiovese 85%, others 15%
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:	30.000 bottles
Vinification:	traditional red
Maturation:	30% carbon maceration in stailess steel vats
Bouquet:	young, fine and fruity
Palate:	fruity, slightly velvety, with pleasant tobacco undertones
Colour:	bright ruby red
Shelf life:	medium
As an accompaniment to:	typical Italian pasta dishes, boiled meats, fresh cheese
Packaging:	6 x 0,75 lt vertical bottles



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