



## IL ROCCA FIORE

Umbria Sangiovese IGT  
2017

### GRAPE VARIETIES

100% Sangiovese

### TRAINING SYSTEM

Guyot – 6.500 stumps/hectare

### HARVEST

Late-September, totally hand-picked

### YIELD

70 quintals/hectare

### WINEMAKING

After a soft pressing, the vinification is carried on in steel tanks, where must is kept for around 10/12 days to macerate with the peels and the wine- crushing is hand-made on a daily basis. The natural fermentation takes place with a careful monitoring of temperatures

### AGING

24 months in large Slavonian oak barrels (50 HI) and 6 months in the bottle

### SIZE

750 / 1500 ml

### PACKAGING

6-pack / Natural cork

### ALCOOL

14,5%

