

# ROSSO MELOGRANO

## UMBRIA ROSSO IGT

### In the vineyard

#### VARIETY

100% Sangiovese

#### FARMING SYSTEM

Guyot

#### PLANT DENSITY

6500 stumps/hectare

#### YELD PER HECTARE

80 quintals

#### HARVEST PERIOD

Mid-September,  
totally hand-picked

### Winemaker's notes

#### COLOR

Brilliant red ruby colour

#### PERFUME

Its refined smell is of fruits of  
the forest, with ripe plum notes  
followed by herb and grassy notes

#### TASTE

It has a pleasing taste, pleasantly  
mineral with soft tannins

#### TO BE SERVED

15/16°C

### In the winery

#### VINIFICATION

Grapes are picked and wines  
made separately, the wine-  
making process is carried out in  
steel vats with short maceration  
and controlled temperatures

#### MATURATION

12 months in stainless steel vats  
and 2 months in bottle

*Vibrant and  
graceful;  
Sangiovese meets  
Montepulciano*

