



Vipra Rossa
Rosso dell'Umbria IGT

Grapes: 70% Merlot, 20% Sangiovese, 10% Montepulciano.

Vineyard: selected hilly vineyards in the Orvieto zone and in neighbouring communes at 300 metres altitude facing South-West; the vines, planted with a density of 5.000 plants per hectare on poor, pebbly soil, are trained by the Guyot and spurred cordon systems; the yield of wine is 70 hectolitres per hectare.

Vinification: the alcoholic and malolactic fermentation in stainless steel tanks; part of the wine aged separately by variety in French oak barriques for a minimum of 8 to a maximum of 12 months.

Wine: deep, concentrated, ruby red colour; rich bouquet with marked notes of blackberry that blend magnificently with the wine's spicy and toasty aromas; balanced palate with an excellent structure.

Alcohol: 13% vol.

Optimum keeping: 2-3 years in bottles stored horizontally in cool, dark conditions.

Food matches: roast or grilled meats, kid and mature cheeses.

Serving temperature: 16-18°C.

Launch vintage: 2002 (April 2004).