

ESPRIT DU VIN

'An occasion for every wine'

Accordo I.G.T. Umbria Sangiovese



Winemaker's Notes

Harvesting takes place in mid-October, when the grapes have reached a perfect balance between sweetness and tannin smoothness. Fermentation in cement tanks at 27°C for 8 to 10 days, and further contact with the skins for 15 to 20 days. After the rack off and malolactic fermentation it is put in barrels where, for between 8 and 12 months, it mellows its sharpness mellows, its tannins are rounded and it reaches its equilibrium. It is then bottled and left to rest for at least 12 months.

Description

A ruby red with deepish pomegranate tints, flavours of cherry, blueberry and plum well blended with sweet hints of cocoa and licorice. On the palate a light acid freshness backs up energetic tannins.

Serving Suggestion

It goes best with the rustic dishes typical of the Umbrian tradition: vegetable soups, roast meat, game, cooked meats and matured cheeses.

Spec Sheet

Vineyard	Orvieto - Umbria
Varietal	100% Sangiovese
Appellation	Umbria - Spicca
Vintage	2011
Body	Full
Alcohol %	15%