

ESPRIT DU VIN

'An occasion for every wine'

Rosso di Spicca Rosso Orvietano DOC



Winemaker's Notes

The manual harvest takes place in mid-October, when the Sangiovese is able to reach full maturity. The fermentation takes place in cement tanks, at 25-26 ° C to obtain a good aromatic freshness. After malolactic fermentation and a brief period of rest the wine is aged for 4-5 months in oak barrels and then again a few months in cement vats before being bottled and sold.

Description

Intense ruby red color with purple hues, fruity aromas of ripe cherries combined with a slight vanilla note which opens in the glass to menthol notes. The palate is full-bodied, with good tannins and freshness.

Serving Suggestion

Matches excellently with main courses both elaborate and rustic, maybe venison, steak and roast. Excellent with savory cheeses or goat cheeses.

Spec Sheet

Vineyard	Orvieto - Umbria
Varietal	Sangiovese 85%
	Canaiolo 15%
Appellation	Umbria - Farm Stands
Vintage	2014
Body	Full
Alcohol %	15%