

# 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%
	Canaiole 15%
Appellation	Umbria - Farm Stands
Vintage	2014
Body	Full
Alcohol %	15%