

LA TORRE

I.G.T. Umbria, Red wine

PRODUCTION NOTES

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| GRAPE VARIETY | 90% Sangiovese 10% Sagrantino |
| VINIFICATION | Red vinification |
| HARVEST PERIOD | Manual harvesting of the grapes in boxes at the beginning of October. |
| FERMENTATION | Controlled alcoholic fermentation in stainless steel with a controlled temperature |
| ALCOHOL CONTENT | 14% by volume |
| VINEYARDS | Trebbio area, 320m above sea level, spurred cordon. Sud exposure, age of the vines about 4 years, with 5000 vines per hectare |
| SOIL TYPE | Medium soil, limestone-clay mix with a yield per hectare of 75 quintals |
| MATURATION AND AGING | 5 months in 50 hl cement containers on the fine lees carrying out various racking to eliminate the coarse lees. Aging about 2/3 months in the bottle |
| VINIFICATION AND FERMENTATION | The temperature is brought up around 22°C for the first 3 days of fermentation. For the next ones 7/8 days at 28°C, pumping over once a day to keep them fresh the pomace. The flower is separated from the husks. In a concrete container we keep the wine at a temperature not below of 22° to carry out the malolactic fermentation |
| BOTTLE SIZE | 750 ml |

ORGANOLEPTIC CHARACTERISTICS

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| COLOUR | Intense ruby red wine with violet reflections. |
| BOUQUET | On the nose hints of berries, delicate aromas of currants and blackberries, with a slight hint of spice |
| TASTE | Red wine with good structure, remarkable concentration and good sapidity, it reveals itself immediately. Great expression of the territory |

HOW TO SERVE

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| WINE PAIRING | Ideal with first courses, white meats tartare. |
| SERVING TEMPERATURE | 8-10°C |

