

# GRAPPOLO ROSSO

## DOC Colli del Trasimeno

Obtains from Sangiovese and Trasimeno Gamay grapes a beautiful ruby color and a red fruit fresh aroma; is a traditional wine that lives six or eight months in oak barrels, before going to refinement in the bottle.



### TECHNICAL INFORMATION

**GRAPES :** Sangiovese and Trasimeno Gamay

**YEAR :** 2017

**SITE :** clay

**ALTITUDE :** 250 m above sea level

**EXHIBITION :** southeast

**TRAINING SYSTEM:** spurred cordon

**GRAPE YIELD :** 7000 kg Max

**HARVEST :** manual, September

**WINE :** vitrified concrete tanks, aging in oak barrels for 6-8 months

**COLOR :** intense ruby red

**PERFUME :** red berries, wild cherry

**TASTE :** harmonious, full and elegant with red fruit flavours

**ALCOHOL:** 14,5%

**SERVING TEMPERATURE:** 18 °

**MATCHING :** hors d'oeuvres, with meats and cheeses, first courses of pasta or beans

0,75 l Bottle

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