

CILIEGIO - IGT Umbria Rosato Organic

Obtained by a light pressings of the red grape Ciliegiolo, this wine expresses in an exemplary manner the fresh and fruity notes of the grape. In the mouth the structure is perfectly balanced with a pleasant acidity. Wine suitable for different moments, both off and on the table

TECHNICAL INFORMATION

GRAPES : Ciliegiolo 100%

YEAR : 2021

SITE : clay

ALTITUDE : 250 m above sea level

EXHIBITION : Southeast

TRAINING SYSTEM : spurred cordon

GRAPE YIELD: 5000 kg Max

HARVEST : manual, September

WINE : direct light pressing (no skin contact), fermentation in steel at controlled temperature

COLOR : rosé claret with orange reflections

PERFUME : delicate and fruity nose, (cherry, currant and pomegranate)

TASTE : light and fruity

ALCOHOL 13%

SERVING TEMPERATURE: 10-12 °

MATCHING : appetizers, first and main courses of fish and vegetables, pizza

0,75 l Bottle

AZIENDA AGRICOLA MONTEMELINO

Via Fonte Sant'Angelo, 15 06069 Tuoro sul Trasimeno (PG) Lago Trasimeno - Italia