

IL ROCCAFIGLIORE

UMBRIA SANGIOVESE IGT

In the vineyard

VARIETY

100% Sangiovese

FARMING SYSTEM

Guyot

PLANT DENSITY

6500 stumps/hectare

YIELD PER HECTARE

70 quintals

HARVEST PERIOD

Late-September,
totally hand-picked

In the winery

VINIFICATION

After a soft pressing, the vinification is carried on in steel tanks, where must is kept for around 18/20 days to macerate with the peels and the wine-crushing is hand-made on a daily basis. The natural fermentation takes place with a careful monitoring of temperatures.

MATURATION

24 months in large Slavonian oak barrels (50 Hl) and 6 month in bottle

PRODUCTION

10.000 bottles

Winemaker's notes

COLOR

Ruby-red wine

PERFUME

Tones of ripe plums, small red fruits, tobacco, liquorice

TASTE

With a good structure, great class and elegance. In spite of its sophisticated typical lity, it is an expression of the territory

TO BE SERVED

16/18°C

*Elegant and clean;
an authentic interpretation
of Sangiovese*

