



Rosso Umbria IGT "Malot"

GRAPE VARIETIES

Merlot, Cabernet Sauvignon

WINEMAKING

Fresh grapes are de-stemmed and fermented for about 15 days in steel containers with automatically controlled temperature.

AGEING

8 months in French oak barriques from the forest of Bertrange in Bourgundy; 6 months in bottle.

ANALYTIC DATA

Alcohol content: 14.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Deep ruby color with violet shades; the taste is dry, elegant, and velvety, with a well-balanced body; the finish is long, persistent, and marked with wild berries and ripe plum aromas.

GASTRONOMY

It's excellent with aged cheeses and grilled meat (lamb or cow)

Serving temperature 18°C

AVAILABLE FORMATS

75 cl

