



## *Rosso Umbria IGT "Roccascossa"*

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### GRAPE VARIETIES

*Sangiovese, Cabernet Frank*

### WINEMAKING

*Fresh grapes are de-stemmed and fermented for about 2 weeks in steel containers with automatically controlled temperature.*

### AGEING

*In stainless steel tanks for 2 months.*

### ANALYTIC DATA

*Alcohol content: 13.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Ruby and red color; delicate and vinous bouquet, perfumes of red flowers, fresh cherries and green pepper; nice and fresh, acidic and tannic.*

### GASTRONOMY

*It's excellent with starters, simple first courses, and salami.*

*Serving temperature 18°C*

### AVAILABLE FORMATS

*75 cl*

