



vibio

umbria rosso



Classification: Umbria Rosso Indicazione Geografica Tipica

Grape variety: 50% sangiovese, 50% merlot

Vineyards: spurred cordon with 5,000 vines per hectare; altitude 350 m s.l.m.; average yield per hectare 100 q.

Vinification: vinified in steel tanks at controlled temperature never above 28 ° C.

Aging: in steel for about 6 months and short fining in the bottle.

Tasting notes: brilliant ruby red color, intense at the nose with scents of red berry fruit and mild spice. Full bodied and persistent on the palate.

Pairings: Suitable for boiled red and grilled meats, first courses with meat sauce and seasoned cheeses.

Serving temperature: 18°C

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