



Goretti L' Arringatore



Varietal: 60% Sangiovese, 30% Merlot and 10% Ciliegiolo.

Alcohol %: 14.5

Exposure: West / East

Sugar Residual: g/l

Dry Extract: g/l

Altitude: 300 mts ASL

Soil: Medium soil, limestone-clay mix.

Age of Vines: 15+ yrs

Appellation: DOC Colli Perugini.

Tasting Notes: The nose is complex and very intense, with notes of mature, exotic fruit and honey while the palate shows great aromatic, elegant with fine notes, long and lingering finish. 60% Sangiovese, 30% Merlot and 10% Ciliegiolo.

Winemaking: Controlled alcoholic fermentation and maceration.

Aging: About 14/16 months in barrique.

Food Pairing: Roast and grilled meats, excellent with mature cheeses and pasta dishes with tomato sauce.

Accolades

2014 92 Vinous



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