



Tudernum Umbria Rosso



Varietal: Sangiovese, Merlot, Cabernet Sauvignon.

Alcohol %: 14.5

Appellation: Umbria IGT

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

Tasting Notes: Full-bodied and round wine; a perfect blend of flavors like plum and berries. Deep ruby red in color with violet reflections.

Winemaking: The grapes are pressed and destemmed using a crusher-destemmed and subsequently conveyed into special thermo-conditioned fermenters in which alcoholic fermentation is triggered. Here the crushed grapes remain in contact with the skins for 8/12 days.

Aging: Steel tanks where it is left to refine for approximately 4 months. After a rest of about 3 months in the bottle.

Food Pairing: Soups, Medium Ripe Cheeses, Roast Meats, Cold Cuts.

Accolades



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