Fontanella rosso

I.G.T.

CLASSIFICATION: Typical Geographic Indication (IGT)
GRAPE VARIETY:85% Sangiovese and 15% Merlot
CATEGORY: red wine
PRODUCTION AREA
VINEYARDS: Trebbio Area, Perugia
CULTIVATION SYSTEM: cordon spurred
EXPOSURE: west-east
AVERAGE AGE OF THE VINES: about 8/15 years old
VINE DENSITY: 4,000 vines per hectare
SOIL TYPE: medium soil, limestone-clay mix
YIELD PER HECTARE: 75 quintals
ALTITUDE: 300 meters above sea level
VINIFICATION PROCESS
HARVEST PERIOD: at the end of September /at the beginning of October, hand picked
FERMENTATION: controlled alcoholic fermentation in stainless-steel tanks with a controlled temperature
REFINING: about 5 months in bottle
ALCOHOL CONTENT: 12,5%-13% by volume depending from the vintage
BOTTLE SIZE: 750 ml
ORGANOLEPTIC CHARACTERISTICS
COLOUR: bright and brilliant red colour with purplish hues
BOUQUET: delicate and fruity
TASTE: tasty and fresh in the mouth, smooth with right balance of tannins, harmonic and dry
HOW TO SERVE
SERVE WITH: best served with fresh cheeses, ham and salami and all kinds of pasta with ragout sauce
SERVING TEMPERATURE: about 14°C / 57°

Bottle size

750 ml

GORETTI

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