

# La Torre

SELECTION OF SANGIOVESE AND SAGRANTINO GRAPES

<b>DENOMINATION</b>	IGT Umbria, red
<b>GRAPE VARIETY</b>	90% Sangiovese 10% Sagrantino

## Production area

<b>VINEYARDS</b>	Locality Trebbio
<b>CULTIVATION SYSTEM</b>	Guyot
<b>EXPOSURE</b>	South
<b>AVERAGE AGE OF THE VINES</b>	Approximately 4 years of planting
<b>VINE DENSITY</b>	5000 vines/ha
<b>SOIL TYPE</b>	Medium-textured, calcareous-clayey
<b>YIELD PER HECTARE</b>	75 q/ha
<b>ALTITUDE OF THE VINEYARD</b>	320 m a.s.l.
<b>HARVEST PERIOD</b>	Manual harvesting of the grapes in boxes at the beginning of October.
<b>ALCOHOL CONTENT</b>	14%
<b>BOTTLE SIZE</b>	750 ml

## VINIFICATION AND FERMENTATION

The temperature is brought up around 22°C for the first 3 days of fermentation. For the next ones 7/8 days at 28°C, pumping over once a day to keep them fresh the pomace. The flower is separated from the husks. In a concrete container we keep the wine at a temperature not below of 22° to carry out the malolactic fermentation.

## MATURATION AND AGING

5 months in 50 hl cement containers on the fine lees carrying out various racking to eliminate the coarse lees. Aging about 2/3 months in the bottle.

## Organoleptic characteristics

<b>COLOUR</b>	Intense ruby red wine with violet reflections.
<b>BOUQUET</b>	On the nose hints of berries, delicate aromas of currants and blackberries, with a slight hint of spice.
<b>TASTE</b>	Red wine with good structure, remarkable concentration and good sapidity, it reveals itself immediately. Great expression of the territory.

## How to serve

<b>WINE PAIRING</b>	Ideal with first courses, white meats tartare.
<b>SERVING TEMPERATURE</b>	8°-10°C



The name "LA TORRE" refers to the symbol and headquarters of the Goretta winery in Perugia, a 12th century tower, a dovecote tower typical of rural landscapes, built to protect the city of Perugia.