



## ASSISI ROSSO

DENOMINAZIONE DI ORIGINE CONTROLLATA

2013

**Analytical data:**

Alcohol: 13 % vol.

Total Acidity: 5.20 g/L

Dry extract: 26.00 g/L

**Name of wine :** ASSISI ROSSO

**Appellation :** DOC ASSISI

**Wine Growing Districts :** Assisi and Spello

**Vineyard :** 8.00 hectares, 400 m above sea level

**Grapes :** Sangiovese 50%, Merlot 30%, Cabernet Sauvignon 20%

**Soil :** medium consistency, fairly sandy, shallow soil containing highly porous and permeable skeletal deriving from the weathering of marine sandstone of the mother rock.

**Harvesting :** mid-end september

**Per hectar Yield:** 9,5 tons

**Vinification system and alcoholic fermentation:** steeping for about 10-15 days in stainless steel at a controlled temperature with regular mixing

**Malolactic fermentation :** in stainless steel

**Refining :** in wood for few months then in the bottle

**Serving Temperature :** 18°C

**Tasting notes:**

Ruby red with purple tones. It expresses freshness, with fruity notes of cherries, raspberries, sweet spices and chocolate. Consistent on the palate, with savoury tannins and a complex finish.

**Winemaker:** Riccardo Cotarella