ASSISI ROSSO

DENOMINAZIONE DI ORIGINE PROTETTA

2023

Analytical data:
Alcohol: 14 % vol
Total Acidity: 5 g/L
Dry extract: 28,1 g/L

Name: Assisi Rosso

Appellation: ASSISI DOP Area

Wine Growing Districts: Assisi and Spello

Vineyard: 8.00 hectares (12.35 acres), 400 m above sea level

Grape variety: Sangiovese 50%, Merlot 30%, Cabernet Sauvignon 20%

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

Harvesting: September

Yield per hectare: 9.5 tons

Vinification method 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 oak barrels for a few months then in bottles

Serving Temperature: 18°C (64°F)

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.

Enologist: Riccardo Cotarella

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