



## VILLA FIDELIA

*Rosso 2015*

**Analytical data:**

Alcohol: 15% vol.

Total Acidity: 5,20 g/L

Dry extract: 32,00 g/L

**Name of wine:** Villa Fidelia Rosso

**Appellation:** Umbria IGP

**Wine Growing District:** hills of Assisi and Spello

**Vineyard:** 6.00 hectares, 400m above sea level

**Grapes:** Merlot 70%, Cabernet Sauvignon 20%, Cabernet Franc 10%

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

**Harvesting:** first half of September

**Per hectare yield:** 5.5 tons

**Vinification system and alcoholic fermentation:** steeping for about 15-20 days in stainless steel at a controlled temperature with regular mixing

**Malolactic fermentation:** carried out in French oak casks

**Aging:** for about 12 months in French oak casks of Allier, Tronçais e Nevers and then 24 months in the bottle.

**Serving Temperature:** 18-20°C

**Tasting notes:**

A deep, glowing dark red, with refined and evolved aromas recalling sticky blackberry, tobacco, spices, liquorice and chocolate.

Opulent and elegant in the mouth, rich in silky tannins, well integrated in the taste, inspiring a rich and persistent finish on the palate.

**Wine maker:** Riccardo Cotarella