

Benozzo

IGT Umbria Rosso

The pleasure of drinking the wine of our Umbrian tradition

Vineyard	15 hectares
Soil Type	Clayey, sandy, lacustrine
Breeding	Spurred cordon
IGT Minimum Return	168 quintals / hectare, equal to 252,000 bottles
Production	50.000 bottles
Harvest	Manual in small boxes
Grape Selection	Manual on three vibrating tables
Aging	Steel, wood and glass for 2 years
Wine Longevity	10-15 anni
Alcohol	14,5%
Best Temperature	6° – 18° C

IGT Umbria Rosso – 100% autochthonous vine of the territory

Appearance
Intense ruby red with purple hints

Nose
Vanilla with hints of blood orange, black cherry in alcohol, cloves. Leather, wet leather, blackberry, ripe strawberry, black pepper and tobacco.

Palate
Soft, clean, fresh. Release of blueberry jam, vanilla, ripe strawberry, black peppercorns and tobacco.

Vinification and aging
6 months in large barrels and subsequent aging in steel and bottle.

