



## SAVEIO

### NAME

Umbria IGT Rosso

### WINE VARIETY

Sangiovese 100%

### VINIFICATION

Maceration on the bows in stainless steel cases, aging for 13 months in barrique of oak of 2°-3°-4° passage. Next aging in the bottle for other 8 months.

### CHARACTERISTICS

Intense ruby-colored wine with purple reflections. Fruity aromas of blackberry, sour cherry and dried fruit can be noticed on the nose. In the mouth it is intense, warm and dry with marked tannins typical of Sangiovese. Moderate acidity and persistent aftertaste.

### PAIRINGS

Excellent with cured meats, red meats and sweet cheeses with semi-seasoned dough

### ALCOHOLIC CONTENTS

14,5% Vol.

### SERVE AT

18 °C

