Reo Superbo

Rosso Umbria IGT



DATA SHEET

First Vintage: 2015

Classification: Rosso Umbria IGT

Variety: 50% Merlot, 50% Autochtonous local variety

Alcohol: 14,5% Vol.

Winemaking: Classic, characterized by the contact of skins and grape must (maceration) in stainless steel vats.

Ageing: In oak barrels with a capacity of 5 hl (tonneau) for at least 18 months. Subsequent refinement in the bottle for 24 months.

Colour: Strong red ruby.

Aroma: Big with red fruits, undergrowth (strawberry and blueberry) hints, and spicy notes.

Flavour: Dry, warm and quite tannin with pleasant cocoa and coffee notes.

Suggested pairings: To be served with game cooked in juggs, braised meats and aged hard cheeses.

Serving: 16° – 18°

Bottle size: 750 ml

Contains sulfites

VINEYARDS'S CHARACTERISTICS

Cultivation system: Guyot system. Planting system 2,80 Mt x 1 Mt and 3.600 grapes/hectare. Without the use of pesticides and chemical herbicides.

Elevation: Around + 348 on the sea level.

Soil: Superficial sedimentary coverage, clayey silty and silty sandy.

Climate: Remarkable temperature variations between daytime and night, land breeze thanks to the particular location of the vineyard just at the mountainside of Monti Martani (1.121 m s.l.m.).

Exposure: South-east direction.