



# ROCCA DI FABBRI

*Viticoltori in Montefalco*

## Sangiovese Umbria IGT

**Name:** Sangiovese I.G.T.

**Subzone:** Montefalco (PG)

**Grape varieties:** 100% Sangiovese

**Training system:** Spurred cordon

**Harvest Period:** Late September

**Fermentation** maceration on the skins for approximately 10-15 days

**Colour:** ruby red with a purplish tinge

**Bouquet:** flowery aroma of violets and red berry fruit

**Taste:** dry, well-orchestrated, not excessively tannic

**Serving temperature:** 16-18° C.

**Pairings:** cold cuts and first course dishes, red meats



**TENUTA ROCCA DI FABBRI SRL. SOC. AGRICOLA**

Loc. Fabbri snc. - 06036 - Montefalco (pg)

Tel 0742/399379 - Fax 0742/399199

P.Iva e Reg. Registro Imprese di PG: 00651460545

Cap. Sociale: 100.000 I.V. - REA: 129232