COLLE CIOCCO

BRIXIO

Umbria Rosato IGT 2017

TECHNICAL INFORMATION

AVAILABILITY	total 2000 bottles 750 ml
GRAPE VARIETY	Sangiovese 70%; Sagrantino 30%
HARVEST	September 2017
WINE MAKING	soft pressure, cold static clear, fermentation in stainless steel vats by controlled temperature.
RIPE	with the lees in stainless steel vats for 3 months
BOTTLED	February 2018
AGEING	in bottles for 3 months

ANALYTICAL CHARACTERISTICS

ALCOOL	14,11% vol.
TOTAL ACIDITY	5,6 g/l
PH	3,38

ORGANOLEPTIC CHARACTERISTICS

Pink color. The nose reveals intense and fruity, with peach and tropical fruit in evidence. In the mouth it is fresh, sapid and soft, very balanced and persistent.

FOOD MATCHES

Accompanies land and sea appetizers.It can be served with fish first courses or with legume and cereal soups. Ideal with light fish based main courses.

SERVICE TEMPERATURE 10°C - 12°C

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