

# CÒLPETRONE



## **SACCR UMBRIA ROSSO IGT**

*Indicazione Geografica Tipica*

**PRODUCTION AREA:** Montefalco (PG)

**VINIFICATION:** fermentation and maceration at controlled temperature (22°-26° C) with daily pumping over. Following the racking, wine will proceed the ageing for 3 months

**TASTING NOTES:** fresh and fruity at the palate it shows ripe cherry notes with a long lasting finish. The tannins are smooth and elegants