



# BAIOCCO

## UMBRIA SANGIOVESE IGT

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organic wine



A fresh and young version of Sangiovese from Umbria, a wine enjoyable throughout your meal.

### GRAPE VARIETAL

100% Sangiovese.

**FIRST VINTAGE:** 2003.

### VINEYARDS

Located on the hills between 300 and 400 m a.s.l.; southern and southwesterly exposure; training system spurred cordon & Guyot.

### HARVEST

Sangiovese is hand-picked at about the end of September.

### VINIFICATION

Fermentation in contact with the skins for about two weeks.

### AGEING

In stainless steel tanks for some months and then in the bottle.

### TASTING NOTES

Brilliant ruby red in colour; the nose opens with fruity and floral notes of cherry and red fruit; on the palate it is lively and balanced with a pleasant and fresh fruity finish.

### ACCOMPANIES

An everyday wine. Goes well with cold pork cuts and cheeses, light pasta dishes, main courses and light medium-aged cheeses.

### SERVING TEMPERATURE

16°C (60.8°F).

### SIZE

750 mL bottle.