



# CONTRARIO

## UMBRIA ROSSO IGT

---



It represents a new way of interpreting the Sagrantino grape, cultivated and vinified in such a way as to obtain a young and enjoyable, fresher and very drinkable wine.

#### GRAPE VARIETAL

100% Sagrantino.

**FIRST VINTAGE:** 2008.

#### VINEYARDS

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

#### HARVEST

Last week of September, grapes are hand-picked.

#### VINIFICATION

By gravity feed; fermentation in contact with the skins for a short period of time.

#### AGEING

In stainless steel vats then assembling and clarifying in cement vats for some months.

#### TASTING NOTES

Dense ruby red colour. A rich and intense nose, featuring fruits with marked notes of citrus and wild berries. Subtle scents of aromatic herbs. Elegant and fresh on the palate. Very persistent and fruity finish.

#### ACCOMPANIES

This is a wine that can be enjoyed with all courses of a meal. It goes well with pork cold cuts and cheese, with flavoursome first courses, legume soups and main courses of poultry and red meat. Ideal accompaniment to semi-matured cheeses.

#### BEST PERIOD FOR DRINKING

A wine that can be consumed immediately, but continues to age in the bottle for several years.

#### SERVING TEMPERATURE

16 - 18°C (60.8 - 64.4°F).

#### SIZE

750 mL bottle.