



CONTRARIO

UMBRIA ROSSO IGT



organic wine



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

GRAPE VARIETAL

100% of the typical red grape from Montefalco.

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 feeding of steel vats; 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.

CONTIENE SOLFITI - CONTAINS SULFITES