

Spalle Rosse PGI Umbria Red

TYPICAL GEOGRAPHIC INDICATION

The union of our red grape varieties Sangiovese, Merlot, Cabernet and Sagratino culminates in a balanced wine, intense and bright red in colour, with purple notes. A spicy aroma with unequivocal red fruit notes. In the mouth it is elegant and mouth-filling conjuring up red fruit jam. Soft tannins and a delicate finish.

CULTIVATION TECHNIQUE

Vine fields are located at an altitude of 300 m in close proximity but with different exposures. Vines are grown according to the guyot method with a density of 4000 plants per hectare and an average production yield of 10 tons/ha.

VINIFICATION

This phase is fundamental for the production of this wine as all techniques are used to extract as much as possible of the fruit with as little of its tannins as possible. This is why a part of the grape harvest is thermovinified. Fermentation takes place in temperature controlled stainless steel vats.

AGEING

One month in cement for slight micro-oxygenation and one month in the bottle.

SERVING TEMPERATURE

16°

SERVING SUGGESTIONS

Highly versatile and drinkable. The perfect accompaniment to charcuterie and medium aged cheese starters, first courses with meat or game sauce, char-grilled red meat or red meat in tomato sauce.

GLASS

Classic balloon

PRODUCT PALLETISATION

Items per carton: 6

Cartons per layer: 25

Layers per pallet: 4

Cartons per pallet: 100

Pallet height (cm): 140

Pallet weight (kg): 725



EAN CODE
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