

ANIMA UMBRA

UMBRIA ROSSO IGT

Variety: 85% Sangiovese, 15% Canaiolo

First vintage produced: 2006

Training Techniques: Spurred Cordon
with vine density of 4.000-8.000 vines per Ha.

Yield per hectare 8 tons

Aging: 8 months in French oak barrique
and minimum 3 months aging in the bottle

Aroma: currants, plum and fragrant flowers

Taste: dry and fresh with delicate tannins

Serving suggestions: ragù pasta, red meat, charcuterie
and a variety of mild-aged cheeses.

Best served around 64-65 °F

Aging potential: 3-5 years

Size L: 0,75

