

CILIEGIO - IGT Umbria Rosato Organic

Obtained by a light pressings of the red grape Cilieggiolo , this wine expresses in an exemplary manner the fresh and fruity notes of the grape. In the mouth the structure is perfectly balanced with a pleasant acidity. Wine suitable for different moments, both off and on the table



TECHNICAL INFORMATION

GRAPES : Cilieggiolo 100%

YEAR : 2023

SITE : clay

ALTITUDE : 250 m above sea level

EXHIBITION : Southeast

TRAINING SYSTEM : spurred cordon

GRAPE YIELD : 5000 kg Max

HARVEST : manual, September

WINE : direct light pressing (no skin contact), fermentation in steel at controlled temperature

COLOR : rosé claret with orange reflections

PERFUME : delicate and fruity nose, (cherry, currant and pomegranate)

TASTE : light and fruity

ALCOHOL 13%

SERVING TEMPERATURE: 10-12 °

MATCHING : appetizers, first and main courses of fish and vegetables, pizza

0,75 l Bottle

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