



GRAPPOLO ROSSO DOC Colli del Trasimeno

Obtains from Sangiovese and Trasimeno Gamay grapes a beautiful ruby color and a red fruit fresh aroma; is a traditional wine that lives six or eight months in oak barrels, before going to refinement in the bottle.

TECHNICAL INFORMATION

GRAPES : Trasimeno Gamay 60%
Sangiovese 40%

YEAR : 2021

SITE : clay

ALTITUDE : 250 m above sea level

EXHIBITION : southeast

TRAINING SYSTEM: spurred cordon

GRAPE YIELD : 7000 kg Max

HARVEST : manual, September

WINE : vitrified concrete tanks, aging in oak barrels for 6-8 months

COLOR : intense ruby red

PERFUME : red berries, wild cherry

TASTE : harmonious, full and elegant with red fruit flavours

ALCOHOL: 14 %

SERVING TEMPERATURE: 18 °

MATCHING : hors d'oeuvres, with meats and cheeses, first courses of pasta or beans

0,75 l Bottle

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