



ROSSOIOLO 2009

PRODUCING VINEYARDS two hectares
PLACE Narni, southern Umbria, Italy
ALTITUDE 300 metres above sea level
TOPOGRAPHY hilly
SOIL clay and sand, of fossil origin
CLIMATE mild winters, rainy springs, hot and breezy summers
EXPOSURE south-southwest, ideal for growing grapes
GROWING SYSTEM guyot
DENSITY PER HECTARE 5500 plants
YIELD PER HECTARE 50 quintals
GRAPES Alicante, Malbec, Syrah
Fermentation and maturation in stainless steel vats, then a brief transfer to two-years-old French oak barriques and, finally, aging in the bottles.
WINEMAKER Maurilio Chiochia



Brilliant ruby red. A complex, fruity bouquet of cherry and blackberry, with traces of roasted coffee, liquorice, dark chocolate and sweet butter; flavours which, in harmony, enhance each other.

The wine is warm, soft and quite tannic, with a good saltiness.

Best served at around 15-16 degrees.

It pairs either with deli meats or hardy soups and roasts.