

Cantina Santo Iolo
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ROSSOIOLO IGT UMBRIA

GRAPES: Syrah 40%, Alicante 30%, Malbec 30%

LOCATION OF THE VINEYARD: Narni (Terni), Umbria, Italy

ALTITUDE: 300 mt. (984 feet) above sea level

EXPOSURE: south-south west

OROGRAPHY: hilly

CHARACTERISTICS OF THE SOIL: marine sedimentary, as three millions years ago the area was covered by the sea. Clayey and limestone rich, with a striking quantity of fossil shells.

AGRONOMICAL INFORMATION: the vineyard is about to be converted to the organic agriculture regime.

TRAINING: guyot

PLANTING DENSITY: 5,500 plants per hectare

YIELD: 6,000 kg. (13,228 lbs.) per hectare

AGRONOMIST: Roberto Muccifuori

OENOLOGICAL INFORMATION: alcoholic fermentation (at a monitored temperature), malolactic fermentation and a 12 month aging period in steel vats. A further 5 month aging period in medium toast French oak barrels (second or third passage) follows. Each varietal is vinified separately.

Refined in the bottle for at least 8 months.

DISTILLED ALCOHOL: 13,5%

SULPHITES: sulphur dioxide below 42 mg./lt. (0,001482 oz./0,264 l (US)gal.) (150 mg./lt. (0,00529 l oz./0,264 l (US)gal.) is the maximum quantity allowed by the law)

OENOLOGISTS: Maurilio Chiocchia e Irene Ducoli

NOTES: we give an Umbrian touch to international style varietals that could be considered "outside the box" for local production, but which are particularly suited to the soil of the area.

ORGANOLEPTIC EXAMINATION: bright ruby red. Scents of crisp fruit, mostly cherry, plum and pomegranate, mingled with spices. Fresh and soft in the mouth, pleasantly savoury with a spicy hint of pepper.

Tannins present but discreet.

Serving temperature: 16° C (60,8° F).

SUGGESTED PAIRINGS: a wine suited to be served with many dishes, in particular with meat. If served cool (13°-14°C, 55,4°-57,2°F) it pairs well with some fish dishes, especially with tuna, swordfish and fish soups.

