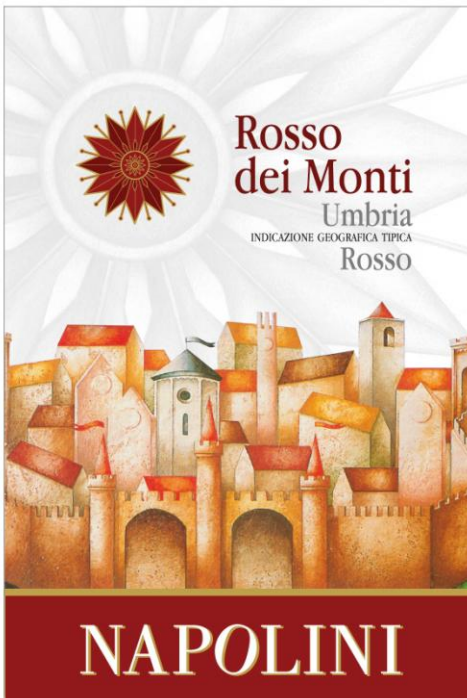


## ROSSO DEI MONTI



**Region:** Umbria IGT, Italy

**Description:** a blend of Sangiovese, Ciliegiolo and Montepulciano di Abruzzo. Grapes are harvested at the end of September first week of October and then fermented together with long maceration on skins for about 20 days and frequent pump over (*remontage*). The wine rests for one year in stainless steel and concrete tanks than is bottled and fines for 3 months at least before being released. A bright ruby red color welcomes a cherry and flavors with spicy notes. It pairs well with hard cheeses and red meat particularly if barbecued.