



LA
QUERCIOLANA

• **VIENICHE ROSSO** •

Name: Umbria Rosso IGP

Area: Vineyards located in the hills of Panicale (PG)

Grape blend: Sangiovese, Cabernet, Merlot

Years of planting: 2005-2007

Type of soil: clay-marl

Exposure: North-east

Altitude: 350 m AMSL

Colour: Ruby red

Bouquet: Blackberry, raspberry and jam

Taste notes: Soft, warm, structured entry, with tannins present but not invasive, wine already ready to drink, but with considerable capacity of evolving

Serving temperature: 18°-20°C

Matching: Hors d'oeuvres, pâté, pasta and rice dishes, roasts, cold meats, semi-mature cheeses

Alcohol by Volume: 15°

Average yield per hectare: 6000 litres

Vinification: Grapes hand picked in small crates of about 30 kg and vinified in steel vats

Ageing: 12 months, partly in steel, and partly in large oak barrels from Slavonia. A further 12 months in bottles

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