



LA
QUERCIOLANA

• **GRIFO +** •

Name: IGT Umbria

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

Grape blend: Sangiovese, Cabernet Franc, Cabernet Sauvignon, Merlot, Gamay

Years of planting: 2006-2007-2010

Type of soil: Clay-marl-loamy

Exposure: South-west

Altitude: 200/350 m AMSL

Colour: Bright ruby red with notes of garnet

Bouquet: Red fruit, plum, blackberry, cherry, blueberry, raspberry, spicy with hints of leather and tobacco

Taste notes: With a soft approach, broad, enveloping, warm, balanced, mature and silky tannin, persistent and with room for evolution

Serving temperature: 18°-20°C

Alcohol by Volume: 15°

Average yield per hectare: 5000 litres

Vinification: Grapes hand picked in small crates of 20 kg and vinified in steel vats

Ageing: Approximately 24 months, partially in Slavonian oak casks and partially in barriques. Subsequent ageing in the bottle for at least 18 months

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