



VILLA FIDELIA

Rosso

Analytical data:

Alcohol: 15% vol.

Total Acidity: 5,20 g/L

Dry extract: 32,00 g/L

Name of wine: Villa Fidelia Rosso

Appellation: Umbria IGP

Wine Growing District: hills of Assisi and Spello

Vineyard: 6.00 hectares, 400m above sea level

Grapes: Merlot 70%, Cabernet Sauvignon 20%, Cabernet Franc 10%

Soil: medium consistency, sandy, shallow soil containing highly porous and permeable skeletal deriving from the weathering of marine sandstone of the mother rock

Harvesting: first half of September

Per hectare yield: 5.5 tons

Vinification system and alcoholic fermentation: steeping for about 15-20 days in stainless steel at a controlled temperature with regular mixing

Malolactic fermentation: carried out in French oak casks

Aging: for about 12 months in French oak casks of Allier, Tronçais e Nevers and then 24 months in the bottle.

Serving Temperature: 18-20°C

Tasting notes:

A deep, glowing dark red, with refined and evolved aromas recalling sticky blackberry, tobacco, spices, liquorice and chocolate.

Opulent and elegant in the mouth, rich in silky tannins, well integrated in the taste, inspiring a rich and persistent finish on the palate.

Wine maker: Riccardo Cotarella