

# ✿ / Prova d'Autore

Umbria Rosso IGT

**Grape variety:**

30% sagrantino, 30% montepulciano, 40% large berry sangiovese, from sustainable farming

**Vineyards specifications:**

vines planted in 1999 with guyot training system, east/south-east exposure, white clay and limestone soils

**Plant density and yield:**

6.500 plants/hectare with a production of 1 kg of grapes per plant (65 quintals/hectare)

**Harvest:**

totally hand-picked, the grapes are separately collected depending on their ripeness time

**Winemaking:**

the grapes are separately destemmed and pressed, the skin maceration lasts 22/24 days and the fermentation takes place with wild yeast in stainless steel tank, where temperatures are strictly controlled, followed by the racking and the malolactic fermentation

**Ageing:**

24 months in neutral large barrels of Slavonian oak and French barriques, after being blended and bottled it refines at the least 6 months in the bottle

