



**PERTICAIA**  
Montefalco

# UMBRIA ROSATO IGT



## VARIETIES

80% Sagrantino, 20% Sangiovese

## HARVEST

Hand harvested and bunches selection in vineyard in the early morning hours of the third decade of August

## VINIFICATION

Exclusive extraction of the free-run must followed by cold static decantation. 20 day of fermentation at 13 °C

## MATURATION

3 months on fine lees in steel tanks

## COLOUR

Pink with light salmon reflections

## AROMA

Fine and elegant with floral hints of wild rose and fruity hints of peach plate. Notes of citrus fruits such as grapefruit

## PALATE

Balanced and harmonious with elegant medium acidity

## PAIRINGS

Its elegance is well paired with fresh fish, summer aperitifs and pinzimonio

## AGEING POTENTIAL

2 years

## SERVING TEMPERATURE

10-12 °C

## SIZE L

0,75