



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