

TOPPOROSSO, UMBRIA I.G.T.

BIO

Grape Variety: Blend of Sangiovese/Merlot/Cabernet Sauvignon

Soil composition: Mainly calcareous with clay-like.

Training system and vine density: Traditional double Guyot, with 5,200 vines per hectare.

Harvest: Traditional hand-harvesting.

Vinification : Fermentation inside steel tanks of 50 hl at a controlled temperature with the use of natural yeasts. Long contact of the skins with the must, to allow the extraction of colour, tannins and flavours.

Ageing: The wine is aged in Steel tanks of 15 Hl for at least 4/5 months and is left to mature in bottles placed in special dark, cool cellars for few months.

Tasting Characteristics: Ruby red colour, with purple tones. Intense, clean and fruity nose with hints of red fruit, green pepper, humus and vegetable. Fresh, elegant and pleasantly tannic.

Food Pairings: This wine is perfect for snacks featuring cured meats and cheeses, or at the beginning of a meal, served with starters (other than fish) and sliced meats. Pasta, rice, soup and red meats, particularly when grilled, enhance its good body and pleasantly drinkable quality.

Service Temperature: serve it at temperatures between 16-18°C.

Alcohol content: 13-14,5% by vol., depending on the vintage.

Note: The soils of the Trasimeno Lake's Area give exceptional structure to this grape, which offers characteristic freshness and fragrance.

AWARDS:

Vintage 2016: 86 Points Luca Maroni Guide 2019, "The Best Italian Wines"

Vintage 2017: Golden Medal at Berliner Wein Trophy 2019

Vintage 2017: Silver Medal at Concour Mondiale de Bruxelles 2019

Vintage 2017: Gold Medal al Berliner Wein Trophy 2020

Vintage 2017: 89 Point Luca Maroni Guide 2019 "The Best Italian Wines"

