



## **CILIEGIOLO UMBRIA IGT\_UMBRIE**



**TYPE OF WINE:** fruity red wine with an elegant tannin for medium to long aging

**THE GRAPES:** Ciliegiole 100%

**VINIFICATION:** the fermentation develops spontaneously in stainless steel vats, with no yeasts added, the maceration on the skins lasted about 14 days.

**REFINING:** in underground cellars at a controlled temperature, in stainless steel vats at first and then in French oak barrels for 6 months, lastly in bottle for 2 months.

**ALCOHOLIC CONTENT:** 14 % vol.

**TOTAL ACIDITY:** 6‰

**COLOR:** ruby red

**BOUQUET:** intense, pleasant and fruity characterized by a strong cherry scent and a fragrant bouquet of red fruit.

**TASTE:** round, rich and soft

**COMBINATIONS:** it goes very well with cold cuts, first courses with meat sauces and roasted white meat dishes.

**CONSUMPTION:** at its best starting from its second year

**POURING TEMPERATURE:** 18° C.



**Lambrecht**

WINES & SPIRITS

SINT-MARTENS-LATEM