



QUI PRO QUO ROSSO UMBRIA IGT

TYPE OF WINE: full bodied red

THE GRAPES: 50% Montepulciano, 50% Sangiovese

VINIFICATION: in stainless steel vats, the maceration on the skins lasted 12 days

ALCOHOL: 14 % by vol.

TOTAL ACIDITY: 5,80 ‰

RESIDUAL SUGAR : 7 gr/l

COLOUR: ruby red with reflections of garnet

BOUQUET: delicate with traces of ripe fruit

TASTE: medium body, harmonious

COMBINATIONS: easily goes with various dishes but particularly enhances grilled meat, ham, salami and soft cheese

CONSUMPTION: excellent for immediate drinking, although it keeps well for about three years

POURING TEMPERATURE: 16° - 18° C.



Lambrecht

WINES & SPIRITS

SINT-MARTENS-LATEM