



BAIOCCO

UMBRIA SANGIOVESE IGT



organic wine



A fresh and young version of Sangiovese from Umbria, a wine enjoyable throughout you meal.

GRAPE VARIETAL

100% Sangiovese.

FIRST VINTAGE: 2003.

VINEYARDS

Located on the hills between 300 and 400 m a.s.l.; southern and southwesterly exposure; training system spurred cordon & Guyot.

HARVEST

Sangiovese is hand-picked at about the end of September.

VINIFICATION

Fermentation in contact with the skins for about two weeks.

AGEING

In stainless steel tanks for some months and then in the bottle.

TASTING NOTES

Brilliant ruby red in colour; the nose opens with fruity and floral notes of cherry and red fruit; on the palate it is lively and balanced with a pleasant and fresh fruity finish.

ACCOMPANIES

An everyday wine. Goes well with cold pork cuts and cheeses, light pasta dishes, main courses and light medium-aged cheeses.

SERVING TEMPERATURE

16°C (60.8°F).

SIZE

750 mL bottle.

CONTIENE SOLFITI - CONTAINS SULFITES