



VIGNA LA PIEVE

SANGIOVESE DELL'UMBRIA
INDICAZIONE GEOGRAFICA TIPICA

GRAPE VARIETIES:

SANGIOVESE (SANGIOVETO) 90-95%,
MERLOT 10-5%

WINE-MAKING:

FERMENTATION/MACERATION IN STAINLESS
STEEL TANKS

AGING:

IN FRENCH OAK BARRELS FOR NO LESS THAN
20 MONTHS. THEN 18-24 MONTHS IN BOTTLES

ALCOHOLIC DEGREE:

13,5-14,5% VOL

BEST WITH:

RED SAUCES, GRILLED MEAT, GAME, ROAST,
SALAMI AND SAUSAGES, AGED CHEESES