I CLASSICI / GLANIO
red wine

GLANIO

TRASIMENO - Denominazione di Origine Controllata - ROSSO

VARIETY
Sangiovese

EXPOSURE AND ALTITUDE
South-West - 320 m. above sea level - "Vigna le Capanne"

TRAINING SYSTEM
Guyot - 5000 v/he

YIELD
80 q/ha

VINIFICATION
Manual harvest of grapes. Fermentation for 10 days and maceration that could change depending on the season, soft pressing.

AGING
12 months in cement tanks. 6 months in bottle

ORGANOLEPTIC FEATURES
The ruby-red colour with purple reflexes is prelude of intense scents that remind red fruits with soft pepper nuances. Soft, balanced taste, with velvet tannins and a very good gustative persistence.

COUPLING
Braised red meat and roast poultryumbra e lacustre.

VINTAGE
2018

SIZE
750 ml

PACK
6 bottles / cork

AVAILABLE

PRODUCTION
5700 bottles

ALCOHOL BY VOL.
14%