



Castello di Magione

Belfiore

Umbria I.G.T. Rosato

Appellation:	Umbria I.G.T. Rosato
First vintage:	2011
Grape varieties:	Gamay
Elevation:	300 m.s.l.
Exposure:	Sud-est
Soil type:	Clay loam soils highly characterised by a grain size greater than 2mm
Vine training system:	Guyot
Plant density:	5.000 plants per hectare
Winemaking:	After a short maceration on the skins and subsequent cold decantation, the fermentation takes place at a low temperature in steel tanks. Subsequently the wine remains to refine on the lees for three months before being bottled.
Bottles produced:	13.000 bottles
Bottle sizes:	0,75 litres

Ideal as an aperitif and daily wine. It has delicate and floral aromas on the nose, in the mouth it is perceived a good minerality combined with a pleasant gustatory complexity.

