



Castello di Magione

Sangiovese

Umbria I.G.T.

Appellation:	Umbria I.G.T.
First vintage:	2008
Grape varieties:	Sangiovese
Elevation:	290 m.s.l.
Exposure:	Southwest
Soil type:	Clay loam
Vine training system:	Single cordon
Plant density:	5.000 plants per hectare
Winemaking:	In stainless steel vats with frequent racking and punching down. Aging in steel vats.
Bottles produced:	40.000 bottles
Bottle sizes:	0,75 litres

A young wine made from Sangiovese grapes, characterised by freshness and perfect paired with everyday dishes. The wine reveals a good aroma with hints of red ripe fruit. Mouthfeel of a well-structured taste enhanced by a fresh base of acidity. Long finish.

