

ARGILLAE

ORVIETO - UMBRIA

SINUOSO

UMBRIA

Indicazione Geografica Tipica

DRY RED WINE

Merlot 35%, Cabernet Sauvignon 35% e Montepulciano 30%

Sinuoso is a young red wine, produced through careful vinification in steel and aged in the bottle. The term "sinuoso" perfectly represents the character of this wine, which stands out for its softness and roundness.

The intense aromas of sour cherry, blackcurrant, and plum give Sinuoso a unique elegance and complexity, which translates into a surprisingly pleasant taste on the palate.

This red wine that comes from clayey soils in central Italy is extremely versatile, perfect for enjoying on numerous occasions.

Colour: Ruby red with violet shades.

Fragrance: Broad and intense with notes of marasca cherry, black currant and plum.

Taste: Warm, velvety and enveloping this red wine shows good structure and a long-intense finish.

Farming system: Guyot.

Planting density: 4.500 vines per hectare.

Harvest Time: September- October.

Yields: 8.000 kg of grapes per hectere.

Winemaking notes: Destemming and maceration for 15 days, with periodic and regular pumping over of the must onto the skins. Both alcoholic and malolactic fermentations take place entirely in steel. The wine continues to mature for several months, undergoing periodic racking with the addition of oxygen. After bottling, it undergoes a short bottle aging of 2-3 months.

Refining: After bottling, it undergoes a short bottle maturation process for a further 2-3 months before commercialisation.

Pairings: This wine is suitable for accompanying the entire meal. It's perfect with charcuterie and cheeses, excellent with pasta dishes seasoned with a rich ragù, and superb with grilled red meat, particularly pork chops, sausages, and beef steaks.

