



SELVA VOLPINA



SANGIOVESE UMBRIA – SELVA VOLPINA

Grape: Sangiovese 100%

Alc. Vol. %: 13

Vintage: 2024

Residual sugar g/l: 6,0

Total acidity g/l: 5,0

Region: Umbria

Production zone: Vineyards located in the area of Bastia Umbra (Perugia)

Capacity: 750ml

CHARACTERISTICS

Vinification: In steel tanks at a controlled temperature of 25°C for 10 days of peel maceration

Aging: 8-12 months in steel tanks

Colour: Bright ruby red

Bouquet: Elegant, ethereal with hints of bitter almond

Flavour: Pleasantly dry, smooth and harmonious with a long-lasting finish

SERVING SUGGESTIONS

Best enjoyed with first courses of meat sauces, chicken and red meat, fresh and aged cheese.

Serving temperature 18 °C



SELVA VOLPINA



TECHNICAL INFORMATION / PALLETIZING

Size 750ml:

Article Nr.	V10005A
GTIN-13 bottle	8017868002581
GTIN-13 carton	8017868002635
Closure	Cork/Screwcap
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	25
Cartons/pallet	125
Kg/carton	7,2
Kg/pallet	925

Contains sulphites

GMO Free

Revisione 01. 09.05.2024