



TECHNICAL SHEET AND SENSORIAL ANALYSIS

GRAPES	Montepulciano
PRODUCTION AREA	San Martino in Pensilis
VINEYARD ALTITUDE	300 metres above the sea level
SOIL COMPOSITION	very well-balanced and rich in stones
TRAINING SYSTEM	espalier, guyot
PLANTING DENSITY	4.000 vines /hectare
PRODUCTION PER VINE	2,5 kg
YIELD IN WINE	60%
HARVEST PERIOD	first half of October
FERMENTATION TEMPERATURE	25 °C
VINIFICATION SYSTEM	skin contact for at least 10 days in stainless steel tanks at constant temperature with frequently repressing of must over the grape dregs. Soft pressing.
MATURATION PERIOD	at least 8 months in stainless steel tanks at constant temperature.
ALCOHOL CONTENT	13% Vol.

L'IndoUINO Red wine is very concentrated ruby-red in color and has intense aromas of red fruits. The taste is persistent and full-bodied with good tannins.

GLASS ADVISED	wide crystal glass	
SERVING TEMPERATURE	18 - 20 °C	
FOOD MATCH	seasoned cheeses, ragout first courses and roast red meat	
PACKING	bordeaux bottle in 6 bottle cases	

CANTINE SALVATORIE

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