

ARGILLAE

SINUOSO UMBRIA IGT



WINE DESCRIPTION

Sinuoso is a fresh and fruity red wine made with Cabernet Sauvignon, Merlot and Montepulciano. The name Sinuoso means "something smooth, round" and refers to the velvety taste of this wine. Elegant and fresh with a long and warm finish, this wine is extremely versatile. It can be served in many different occasions and pairs well with numerous dishes.

TASTING NOTES

Dark ruby red color with purple highlights. On the nose it shows a broad and complex bouquet with notes of fruits and flowers like cherry, black cherry, plum and violet, together with black pepper and a hint of green pepper. On the palate it is warm, well-structured, with a soft and persistent finish.

FOOD PAIRING

Perfect with meat based cuisine, medium-aged cheese and cold cuts. Excellent with several pasta dishes (tomato, ragu sauce, lasagne).

VINEYARD & PRODUCTION INFO

Vineyard appellation:	Umbria IGT
Vineyard size:	5 Ha
Soil composition:	Calcareous and clay
Training method:	Spurred cordon and Guyot
Elevation:	300 m a.s.l.
Vines/hectare:	3300/Ha
Exposure:	East/West
Age:	13-16 years
Harvest time:	End of September/Early October
First vintage:	2005
Production:	6,600 bottles

WINEMAKING & AGING

Varietal composition:	Cabernet Sauvignon, Merlot and Montepulciano
Fermentation container:	Stainless steel tanks (10 days at 22-23 °C)
Maceration technique:	On the skins for 10-20 days
Type of aging container:	Stainless steel tanks
Length of aging before bottle:	3-4 months
Length of bottle aging:	2-3 months

ANALYTICAL DATA

Alcohol:	14.5 %
Residual sugar:	0.85 g/L
Acidity:	4.7 g/L
Dry extract:	30.8 g/L

PRODUCER PROFILE

Estate owned by: Bonollo Family
Winemaker: Lorenzo Landi
Total acreage of vine: 158 (64 Ha)
Winery Production: 70,000 bts
Region: Umbria

