



“With Benozzo® we decided to give back the World the pleasure of drinking wine of our Umbrian tradition and to restore the millenary territorial identity of the autochthonous grape variety with the highest number of polyphenols and which characterizes the oldest Italic people.”

Benozzo®

Umbria Rosso IGT

Area under vine	15 ha
Training system	spurred cordon
Cropping level according to IGT regulations	168 quintals per ha equal to 252.000 bottles
Production	50.000 bottles
Grape harvest	hand picking during the 1 st and 2 nd ten days of October
Selection of bunches and grapes	hand selection through three vibrating tables
Grapes	Umbrian over-ripened autochthonous grape variety
Soil	clayey, sandy, lacustrine
Ageing	stainless steel vat, cask and glass for 2 years
Ageing potential	10 - 15 years.
Alcohol content	14% alc./vol.
Serving temperature	16° - 18° C.

bottles



Every Wine needs proper bunches selected to the right maturation For Benozzo® we select manually the 20% of grapes coming from our vineyards. Fermentation is made under controlled temperature (20°-22° C), preceded by pre fermentation cold maceration through the best third millenium technologies respecting tradition. After the first racking, wine starts settling in stainless steel vats. Afterwards it starts malolactic fermentation in barrel and it is aged in stainless steel vat with the help of a modern system of micro-oxygenation.

Intense ruby red with purplish reflections, dense.

The bouquet is fruity, mostly with smell of blackberry, great spicy hints of vanilla and black pepper; the balsamic note denotes the use of the drying process.

With this IGT, the traditional vinification of the Umbrian autochthonous grape variety by excellence, propose ancient flavors of past centuries once again, through third millennium technologies.

It is soft, fresh and tangy right to the point.

Tannin is integrated, pleasant, elegant and rounded.

It matches perfectly with aged cheese and all the Italian cuisine based on red meat. It is used even during happy hour.

