



*“A wine to stay together which represent love for our town: Bastardo.
Today many young people all over the World become friends in front of a glass of Rossobastardo®.
It stimulates conversation, friendship and relationship.”*

ROSSOBASTARDO®

Umbria Rosso IGT

Area under vine	30 ha
Training system	spurred cordon
Cropping level according to IGT regulations	168 quintals per hectare equal to 537.600 bottles
Production	150.000 bottles
Grape harvest	hand picking during the 2 nd and 3 rd ten days of September
Selection of bunches and grapes	hand selection through three vibrating tables
Grapes	Sangiovese, Merlot, Cabernet, Umbrian over-ripened autochthonous grape variety
Soil	clayey, sandy, lacustrine
Ageing	stainless steel vat, cask and glass for 3 years.
Ageing potential	8-10 years
Alcohol content	13,5 % alc./vol.
Serving temperature	16° - 18° C.



*Every wine needs proper bunches selected to the right maturation.
For Rossobastardo® we select manually the 30% of grapes coming from
our vineyards.*

*Fermentation is made under controlled temperature, preceded by pre
fermentation cold maceration through the best third millennium
technologies respecting tradition. After the first racking, wine starts
settling in stainless steel vats. Afterwards, it starts malolactic fermentation
in cask before entering in the ageing process. It is ruby red with purplish
reflections, dense. Rossobastardo®, vinified after a firm drying of
autochthonous grape variety, gives this blend a very intense note of
blackberry and black pepper. Wild berries jam, candied orange peel and
vegetal notes, makes this bouquet rich.*

*The formidable softness is supported by an adequate freshness and by
tangyness which embodies the territory; this wine is well-balanced and
well-orchestrated. Lingering, the taste is fully equivalent to the aroma.
Perfect with red meat and soft-aged cheese and for happy hour.*

