

ROSSO OUTSIDER

UMBRIA ROSSO IGT

Variety: 50% Merlot, 50% Cabernet Sauvignon

First vintage produced: 2000

Training Techniques: Spurred Cordon
with vine density of 5.000-6.000 vines per Ha.

Yield per hectare 6-7 tons

Aging: 18 months in French oak barrique and
minimum 8 months aging in the bottle

Aroma: red fruits preserved in spirits, tobacco,
graphite and pleasing balsamic notes

Taste: soft, yet fresh, well
balanced and persistent

Serving suggestions: any grilled or roasted
meats, aged cheeses or cured meats.

Best served around 65 °F

Aging potential: 10-15 years

Size L: 0,75 / 1,5

