

# **BENEDETTI & GRIGI**

## **La Gaita del Falco**

### **Rosso Umbria IGT**

#### **Technical information**

<b>Country:</b>	Italy
<b>Region:</b>	Umbria
<b>Appellation:</b>	Rosso Umbria IGT
<b>Grape Variety :</b>	Sangiovese, Merlot, Cabernet Sauvignon and local native wines
<b>Terroir :</b>	clay with veins of loose and gravelly soil
<b>Age of the vines :</b>	10 to 12 years

#### **Vinification**

Fermentation in stainless steel containers at a controlled temperature. Maturation in stainless steel containers. Bottle ageing 3 months.

#### **Tasting notes**

The wine has a balanced structure with a luminous red colour and purple nuances. The aroma is spicy with clear red fruit notes. The taste is elegant reminiscence of red fruit jam and has soft tannins with a delicate finish.

#### **Wine pairing:**

Highly versatile, it goes well with cured meats and more elaborate dishes and meat stews.

