



LUNGAROTTI

FALÒ'

Rosso Novello dell'Umbria IGT
2007



- **Type of wine:** red novello
- **Grape varieties:** Merlot and Sangiovese
- **Soil type:** medium mixture, tendentially clayey and deep: 4,000 vines/ha; yield: 110 quintales/ha
- **Harvest:** end of August - beginning of September, carefully placed in crates
- **Vinification:** 70% of the grapes undergo carbonic maceration
- **Colour:** brilliant purple-red with violet notes
- **Bouquet:** youthful, with hints of strawberry and black cherry, it recalls the scent of just-picked grapes
- **Flavour:** fresh, slightly effervescent and pleasantly soft, with well balanced and smooth, supple tannins
- **Alcohol by volume:** 12.5%
- **Consumption:** it is released on November 6 and sold through the winter
- **Food affinities:** excellent with all fall and winter dishes where one needs a light and fruity wine; it is also a perfect match for roasted chestnuts and grilled dishes
- **Serving:** room temperature or cooler, according to personal preference, in stem glasses for fresh red or white wines
- **Focus:** acclaimed among the best novello wines since its first harvest; the name describes direct and charming images that recall the charm of bonfires in the fields
- **Anecdotes:** the image on the label is part of a fresco by Ottaviano Nelli (15th century) in the Convent of Saint Francis in Gubbio
- **Format:** 750 ml
- **Bottles produced:** 190,000