



ENOCLASSICA

selection

Collitto, Rosso dell'Umbria IGT

Producer Le Poggette

Winemaker Claudio Gori

Estate Founded 1960

Country Italy

Region Umbria

Appellation Umbria IGT

Grape Varietal 100% Sangiovese

Soil Composition Sandy clay and chalky soil

Elevation 300m

Fermentation Method Fermented in cement tanks

Aging Matured in stainless steel and cement for 12 months until bottling and release.

Alcohol Content 13.5%

Tasting Notes Full of spice and fruit, this medium bodied Sangiovese is round and carries notes of cherry and black cherry with a light acidity and good structure.

