



ENOCLASSICA

selection

Torre Maggiore, Rosso dell'Umbria IGT

Producer Le Poggette

Winemaker Claudio Gori

Estate Founded 1960

Country Italy

Region Umbria

Appellation Rosso dell'Umbria IGT

Grape Varietal 100% Montepulciano

Soil Composition Medium mixture of calcareous sandy soil

Elevation 300 meters

Fermentation Method Vinified and macerated for 30-40 days, then racked and fermented in vitrified cement tanks

Aging Matured in French tonneaux for 14-18 months before bottling and another 8-10 months of rest prior to release.

Alcohol Content 14%

Tasting Notes Rich and generous on the palate with ripe fruit and hints of vanilla. Not overpowering, and with balance of flavour and weight. Softened tannins and subtle acidity carry the complexity of this incredible expression of Umbrian Montepulciano.

