



MADONNA DEL LATTE

Azienda Vitivinicola

SUCANO



DESIGNATION OF ORIGIN Umbria Indicazione Geografica Tipica

VINTAGE 2023

GRAPE VARIETY Cabernet Franc

TRAINING SYSTEM Guyot

AGE OF VINES Planted in 2005

ALTITUDE 450 m above sea level

ALIGNMENT OF SLOPES South, southeast

NUMBER OF VINES PER HECTARE approx. 6500

YIELD PER VINE approx. 1 kg

SOIL Sandy, volcanic origin with high content of potassium and magnesium

HARVEST Mid October, hand-picked

ENOLOGIST Paolo Peira

PRODUCTION PROCESS Destemming, temperature controlled fermentation at 26-28°C with selected yeast cultures. Racking and pressing of the grapes in a very soft pneumatic press, controlled malolactic fermentation. Transfer into French oak barrels for 12 months. Assemblage in stainless-steel tanks before bottling. Bottle-maturation for at least 12 months.

CONTENT OF ALCOHOL 14% vol.

ANNUAL PRODUCTION approx. 800 bottles

TASTING NOTES Showing an intense and dark ruby red, the nose opens with hints of coffee and cocoa backed by spicy notes of green pepper, sage and laurel. Soft tannins, a fine acidity and a long, lingering finish characterize the elegant and complex palate.

FOOD PAIRING Pairs well with red meats or venison, aged cheese or even a dark chocolate desert.

SERVING TEMPERATURE 18°C. Open approx. 1 hour before consumption.



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