



# 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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