
UMBRIA ROSSO IGT 'SAN GIORGIO'

2018 | Red Wine



Italy, Umbria

Lungarotti

Case Size: 6

Fermented in stainless steel with skin maceration. It then spends 12 months in barrique e and over 1 year in the bottle. If stored properly, it has a very long aging potential.

Vinification:

Fermented in stainless steel with 15-20 days of skin maceration. It then spends 12 months in barrique e and over 8 years in the bottle. If stored properly, it has a very long ageing potential.

Grape Varieties: Cabernet Sauvignon| Canaiolo| Sangiovese

Classification: IGT Umbria | **ABV:** 14% | **Closure:** Natural Cork