

VINI E VIGNETI

**PIZZOGALLO**  
UMBRIA



# SKIRON

## UMBRIA

INDICAZIONE GEOGRAFICA TIPICA  
**sangiovese**

*GRAPES: 100% Sangiovese.*

*ORIGIN: Pizzogallo Vineyards (Amelia - TR).*

*SURFACE OF PRODUCTION: 4,5 Ha.*

*ALTITUDE: 350mt above sea level.*

*PRODUCTION SYSTEM: Rammed Cord.*

*BREEDING DENSITY : 3.500 for Ha.*

*PRODUCTION FOR HECTARE: 7.000 Kg*

*WINE RETURN: 70%.*

*AGE OF THE VINEYARDS: 9 years.*

*HARVEST TIMING: first of September.*

*SOIL TYPE: Clayey.*

*VINIFICATION: delicate buffing and grape marc pressure for separating the grape must from the skins. The fermentation with controlled temperature 20-22°. Reassemblages with frequent and delicate fullings to extract color and structure. Soft pressure later around 14 days of maceration.*

*MATURATION: minimum six month stationing on the post-fermentative yeasts in steel inox barrels.*

*ALCOHOL: 14,0%.*

*TYPICAL CHARACTERISTICS: clear ruby. Dry plums perfume, cloves, rhubarb and laurel. Balanced, warm, silky and with vivacious tannin.*

*RECOMMENDED COMBININGS: first dishes, chicken and peppers. Grilled meat. Seasoned cheese.*

*SERVICE TEMPERATURE: 16-18°C.*

### TENUTA PIZZOGALLO

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