



CANTINE  
VOLPETTI



## ROSSO IGT LAZIO

### FEUDI DEI PAPI

**Grapes:** Sangiovese and Montepulciano.

**Training System:** Cordon spurred.

**Vineyard density:** 3,500 per hectare.

**Yield:** 130 q/l per hectare.

**Harvest period:** End of September.

**Vinification:** Maceration on the skins for 10 days, temperature controlled fermentation, malolactic fermentation completed.

**Maturation:** Stainless steel tanks.

**Alcohol:** 12% vol.

**Serving temperature:** 18 - 20 °C

**Tasting profile:** Ruby red colour, intense and fresh scent of small red fruits, full and pleasantly fresh flavor.

**Pairing suggestions:** Soups, pasta with savory sauces, meat roasts and cheeses.