

Cantina Tudernum Umbria Rosso IGT

THE FACTS

COUNTRY: Italy

REGION: Umbria

APPELLATION: Umbria IGT

WINEMAKING: Primarily Sangiovese, with Merlot, and other red grapes grown at 300m elevation. Fermented on its skins for 8-12 days, then filtered.

ALCOHOL BY VOLUME: 12.5%

AGING: Aged 4 months in steel, additional 3 in bottle



THE STORY

Located in the medieval town of Todi, Cantina Tudernum was established in 1958 by 57 vineyard owners looking to produce and market wine together as a cooperative. By 1995, production spanned 650 hectares. That year, the co-op recognized the potential of Todi (and greater Umbria) to produce quality wines. They redeveloped with a focus on downsizing production and increasing quality, showcasing native Italian varietals, especially the brilliantly rare ones of Umbria.

THE ADJECTIVES

OVERALL: Soft & Mellow

AROMAS / FLAVORS: Cherry, Raspberry, Red Plums, Leather, A Bit of Dust

MOUTHFEEL: Tannic & Pleasantly Acidic

THE SELLING POINTS

An expression of Umbria to your table, fit for any occasion!

PAIRINGS: Soups, Medium Ripe Cheeses, Roast Meats, Cold Cuts

