

LAUDATUS

Umbria IGT · Red Wine · 750 ml

BASIC INFORMATION

Wine Name: LAUDATUS

Vintage: 2020

Color: Red

Appellation / Region: Umbria, Italy IGT

Bottle Size: 750 ml

Variety: Sangiovese — 100%

Alcohol: 13.5% ABV

VINEYARD DETAILS

Location: Umbria, Italy

Altitude: 300 meters above sea level

Exposition: Southwest-facing slopes

Vineyard Area: 0.8 hectare

Yield: 45 quintals per hectare

Soil Type: Sedimentary stone, sand, limestone

PRODUCTION DETAILS

Harvest: Hand-harvested by night at optimal ripeness

Fermentation: Spontaneous fermentation in oak vats with one month maceration on the skins

Aging: Aged for 25 months on its fine lees in 500 lt. used oak barrels

Filtration: Racked before bottling, unfiltered

TECHNICAL ANALYSIS

Alcohol Content: 13.5% ABV

Total Acidity: 5.2 g/L

pH: 3.75

Sulphites: 19

TASTING PROFILE

Appearance: Brilliant ruby red

Aroma: Fragrant bouquet of red cherries, raspberries, and plums, with delicate floral notes of violets and subtle hints of earth and herbs

Palate: Medium-bodied with fresh acidity, smooth tannins, and vibrant fruit flavors. The finish is clean and persistent, with nuances of red berries and a touch of spice

SERVING RECOMMENDATIONS

Serving Temperature: 16–18°C

Food Pairings: Perfect with pasta dishes, especially with tomato-based sauces, grilled meats, roasted vegetables, and medium-aged cheeses

ABOUT SANGIOVESE IN UMBRIA

Sangiovese is the quintessential Italian grape variety and, although it is most famously associated with Tuscany, it thrives in the neighboring region of Umbria. In Umbria, Sangiovese often displays a beautiful balance between bright acidity and ripe fruit character, making it versatile for both everyday consumption and aging potential. Wines made from Sangiovese from this region are often marked by a fresh, vibrant character with a backbone of earthy and herbal complexity, reflecting the region's diverse terroirs.

