

PORCAMISERIA

Umbria IGT · Red Wine · 750 ml

BASIC INFORMATION

Wine Name: Porcamiseria
Vintage: 2022
Color: Red
Appellation / Region: Umbria IGT
Bottle Size: 750 ml

GRAPE VARIETIES & COMPOSITION

Grape Variety: Sangiovese — 100%

PRODUCTION DETAILS

Harvest: Middle of September
Vinification: Spontaneous fermentation in stainless steel fermenters
Skin Maceration: 30 days
Aging: 15 months
Oak Type & Age: Used (multiple years), neutral oak barrels
Malolactic Fermentation: Yes — spontaneous
Sulfites Added: 15 mg/L before bottling
Bottling: Racked and bottled without filtration
Production Volume: 1200 bottles

VINEYARD DETAILS

Location: Todi, Umbria
Altitude: 150 to 350 m a.s.l.
Exposition: East-facing
Vineyard Area: 2 ha
Yield: 40 q/ha
Soil Type: Clay / limestone

TECHNICAL ANALYSIS

Alcohol Content: 13.5% vol.
Total Acidity: 5.10 g/L
Residual Sugar: Dry

SERVING RECOMMENDATIONS

Serving Temperature: 16–18 °C
Food Pairings: Aged cheeses, charcuterie, rich pasta sauces, grilled and roasted meats and vegetables
Drinking Window: Now – 2035

TASTING PROFILE

Appearance: Deep ruby red with garnet highlights
Nose: Complex and expressive, with notes of dark fruit, black pepper, and violet, layered over hints of licorice, earth, and fresh herbs
Palate: Porcamiseria is a young Sangiovese showing maturity beyond its years. It balances youthful energy with emerging complexity, offering vibrant red fruit, mineral earthiness, and structured tannins that promise evolution. The acidity keeps it fresh and food-friendly, while the wine's body suggests it won't fade but instead gain complexity over time
Aging Potential: Excellent
Best For: Serious wine drinkers who appreciate structure and terroir; anyone seeking an honest, uncompromising Sangiovese that delivers both immediate pleasure and aging potential



TERRAMANTE
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