



Colli Perugini DOC

As in many other zones here as well evidence exists of the wine-producing activity of the Etruscans and the Romans. The area includes in part the territories of the townships of Perugia, Deruta, Masciano, Fratta Todina, Monte Castello di Vibio & Piegaro, in the province of Perugia, and San Venanzo in the province of Terni. This area, which extends South of Perugia to the right of the Tiber river, has a climate and an exposition that are particularly favourable for viticulture. It is interesting to note how, in the Colli Perugini, some ancient varieties of autochthonous vines are still present, such as Mostiola, Tintarolo, Pecorina and Lupeccio. The soil of this area is, generally, clayey with a strong calcareous component, which can be verified in the light colour of the land.

White wines: Trebbiano (65 to 85%); Verdicchio, Grechetto, Garganega & Malvasia, alone or jointly, (15 to 35%), with Malvasia amounting to no more than 10% of the total.

Colour: pale yellow with greenish reflections and fruity, pleasant and characteristic bouquet.

Taste: dry and fresh, delicately fruity.

Use with: rice soup with chicken livers, omelette with sausages and fresh cheeses.

Red and Rosé: Sangiovese (65 to 85%); Montepulciano, Cilieggiolo, Barbera & Merlot, alone or jointly, (15 to 35%), with Merlot amounting to no more than 10% of the total..

Red

Colour: more or less intense ruby red

Bouquet: vinous, delicate, characteristic

Taste: dry and fruity, full-bodied.

Use with: starters with meat sauces, roast poultry, pork and beans.

Rosé

Colour: more or less intense rosy colour

Bouquet: delicately vinous

Taste: dry, harmonious, and fresh.

Use with: salt-water crustaceans, rustic pies, fettuccine alla romana and semi-ripened cheeses.