



Corithus

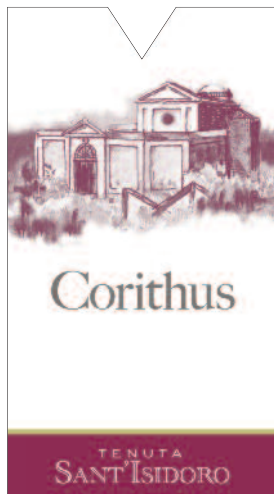
IGP Lazio Rosso

Zone of Production	Tarquinia, Loc. Pitchfork of Palm - Lazio.
Vine	Sangiovese 50%, Montepulciano 30%, Merlot 20%.
Epoch of the vintage	Merlot: the second half September, Sangiovese: end September, Montepulciano: October.
Altitude vineyards	100 mt on the level of the sea.
Type of ground	Middle mix - clayey.
Type of breeding	spurred Cord.
Solar exposure	Southwest.
Density plant	4.000 barbatelles for hectare.
Maximum yield	80 q.liis for hectare.
Made grape in wine	70%.
Vinificazione	Maceration on the peels for 7 days with numerous follature.
Alcoholic fermentation	In steel inox.
Malolactic fermentation	Turn.
Aging	In barrique Allier and Nevers, for 6 months.
Refinement	In bottle.
Color	Red ruby.
Perfume	Great intensity, notes of flowers, fruit, pepper.
Taste	Dry, final long and pleasant.



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