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|  | Tenuta in Baschi  **QUI PRO QUO UMBRIA IGT 2018**  **TYPE OF WINE**: smooth red for medium aging  **THE GRAPES**: 50% Montepulciano, 50% Sangiovese  **VINIFICATION**: in  stainless steel  vats, the  maceration on the  skins  lasted 12 days  **ALCOHOL**: 13.5 % by vol.  **TOTAL ACIDITY**: 5,30 %o  **RESIDUAL SUGAR** : 7 gr/l  **COLOUR**: deep ruby red  **BOUQUET**: with hints of ripe undergrowth fruits  **TASTE**: smooth, harmonious right body  **COMBINATIONS**: easily goes with various  dishes but particularly with roasts, game, cold cuts and seasoned cheese  **CONSUMPTION**: excellent for immediate drinking, although  it keeps well  for about three years  **POURING TEMPERATURE**: 16° - 18° C. |