



CASTELLO di MONTEGIOVE



ELICIUS 2011 - UMBRIA ROSSO I.G.T.

Denomination: Umbria Rosso - Indicazione Geografica Tipica – I.G.T. – I.G.T. (IGP: PGI-IT-A0857)

Grape varieties: 70% Montepulciano grapes (locally known as Morellone) and 30% Sagrantino grapes.

Exposure: Montepulciano –east/west, Sagrantino –north/south

Altitude: Between 450 and 500 meters

Growing system: spurred cordon, integrated production.

Density of vines: Sagrantino 4200 vines/ha, Montepulciano 2900 vines/ha

Type of soil: Montegiove is situated geologically on the “Tuscan nappe”, where the upper argilloscistic layer is penetrated by the intermediate silty-marly layer. This gives rise to very varying soil types ranging from calcareous clay and silt of sedimentary origin to sandy clay, red soil and sub-alkaline medium limestone. The estate covers 1200 ha comprising a multitude of different soil types, thus allowing the different grape varieties to be planted only at the most suitable sites with respect to soil type, microclimate and sun exposure.

Yield: Sagrantino 53 hkg/ha, Montepulciano 27 hkg/ha

Harvesting method: Hand picked in mid October into 20 kg boxes, graded and selected in the vineyards

Vinification: Each vineyard and variety is vinified separately after a soft destemming and gentle transfer into stainless steel vats (30 hl). Alcoholic fermentation for approximately 6 days at temperature below 28 °C, with pumping over and delestage at decreasing intensity. After the alcoholic fermentation a period of maceration on the skins of 10 days for the Montepulciano and 18 days for the Sagrantino. Gentle pressing followed by natural malolactic fermentation in stainless steel vats. The wine has been clarified by racking and gently filtered upon final assembly.

Ageing methods: Sagrantino and Montepulciano first pour barriques and tonnaux for 18 months, medium toasted French Sessile oak from: Bercé, Tronçais, Fontaineblau and Haguenuau. Montepulciano in 10 hl first pour Slavonian medium toasted oak casks for 18 months.

Bottling: “*Mis en Bouteille au Château*” - estate bottled in June 2013, Batch: L-0313, Cork stopper 46x26mm.

Fining: 18 months in bottle.

Tasting notes: Dark garnet red colour. Enjoyable toasted aromas. Intense fruited plum and cherry flavour. Balanced tannins. Elegant and strong personality. This wine is suited for further ageing.

Temperature: 19°C.

Analysis: Alc. 14,26 % Vol. Total acidity: 5,0 g/l (tartaric acid). Total dry extract: 31,3 g/l. Reducing sugars: < 1,0 g/l.

Availability: Bottles of 0,75 l.: 3869. Magnum bottles (1,5 l.): 127. Double magnum (3,0 l.): 12 bottles. Jeroboam (5,0 l.): 5 bottles. EAN13: 8051772500184.

IGP Certificate: Bottling communicated to Valoritalia , Orvieto, 25/09/2013.

Awards: Meininger: Mundus Vini Gold Medal, ****/**** Vini buoni d’Italia, ***/*** Veronelli