



CASTELLO di MONTEGIOVE



Mi.Mo.So. 2011 - ORVIETANO ROSSO D.O.C.

Denomination: Orvietano Rosso – Denominazione di Origine Controllata – D.O.C. PDO-IT-A0847

Grape varieties: 40% Sangiovese, 30% Merlot and 30% Montepulciano (locally known as Morellone).

Exposure: Merlot and Sangiovese: north/south oriented vineyards of “La Selva”, Montepulciano: east/west oriented vineyard “Vigna vecchia - La Selva”. Altitude between 450 and 500 meters above sea level.

Growing system: Merlot and Sangiovese established 2005: spur pruned, unilateral cordon trained. Montepulciano vineyard established 1968, spur pruned, bilateral cordon trained.

Density of vines: Merlot and Sangiovese 4200-5000 vines/ha, Montepulciano 2900 vines/ha

Type of soil: Montegiove is situated geologically on the “Tuscan nappe”, where the upper argillocystic 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: Sangiovese 57 quintals/ha, Merlot 23 quintals/ha and Montepulciano 27 quintals/ha

Harvesting method: All grapes were hand picked into 20 kg boxes, graded and selected in the vineyards. Harvest starting with Merlot the 31st of august, Sangiovese 21st of September and Montepulciano 28th of September.

Vinification: Each vineyard and variety is vinified separately after a soft destemming and gentle transfer into stainless steel vats (30 hl and 50 hl) and cement (87 hl) all with full temperature control. Alcoholic fermentation for approximately 7 days at temperature below 28 °C, with pumping over at decreasing intensity. After the alcoholic fermentation a period of maceration on the skins of 10 days for the Montepulciano, 14 days for the Sangiovese and 5 days for the Merlot. Gentle pressing followed by natural malolactic fermentation in stainless steel vats. The wine has been clarified by racking and gently filtered upon final assembly (single batch).

Ageing methods: Sangiovese and Montepulciano in second and first pour 10 hl Slavonian and Allier medium toasted oak casks for 12 months. Montepulciano and Merlot second pour barriques and tonnaux for 12 months, medium toasted French Sessile oak from: Bercé, Tronçais, Fontaineblau and Haguenuau.

Bottling: “*Mis en Bouteille au Château*” - estate bottled in June 2013, Batch: L-0213, cork stopper 26x46mm. Bottle model: “Antica” 600g - Vetreria Etrusca.

Fining: minimum 24 months in bottle.

Tasting notes: Deep ruby red colour with an understated aroma of berries. The taste is a round, clean and elegant composition of cassis and dark fruits with a notable minerality. This wine is suited for further ageing.

Temperature: 18 °C. Should be opened in due time before serving

Analysis: Alc. 14 % Vol. Total acidity: 5,1 g/l (tartaric acid). Total dry extract: 29,7 g/l. Reducing sugars: 2,1 g/l.

Availability: Bottles of 0,75 l.: 6544. Magnum bottles (1,5 l.): 81. Double magnum (3 l.): 22 bottles. Jeroboam (5 l.): 7 bottles. EAN13: 8051772500160.

DOC Certificate: Valoritalia , Orvieto 30/04/2013, IDONEITA 168/2013-31, Pratica n. 9341 del 22/04/2013.

Awards: Decanter Bronze Medal, Bibenda: ****/*****, Gambero Rosso **/***