



CASTELLO di MONTEGIOVE



Ro.Sa.To. 2016 - UMBRIA ROSATO I.G.T.

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

Grape varieties: 60% Sangiovese, 30% Canaiolo Nero, 10% Sagrantino

Exposure: North/South oriented vineyards of “La Selva”, “L’Aiaccia” and “il Piano”

Altitude: 450 to 480 meters above sea level

Growing system: spur pruned, unilateral cordon trained

Density of vines: 4200 – 5000 vines/ha

Age of vines: vineyards established in 2004, 2007 and 2009

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.

Average yield kg/ha (lb./acre): 7750 (6900) Sangiovese, Canaiolo Nero and Sagrantino with stems.

Harvesting method: Hand picked, starting from the 30th of september ending 13th of october, into 20 kg boxes, graded and selected in the vineyards.

Vinification: Sangiovese and Canaiolo Nero grapes from two vineyard was vinified separately after a soft destemming and gentle transfer by peristaltic pump into stainless steel vats (51 hl and 31 hl) with full temperature control. After a period of approximately 8 hours maceration on the skins, the tanks were “bled” and must was transferred to a 16 hl stainless steel vat (*saignée* method). Fermenter containing Sagrantino grapes was bled after just 4 hours skin contact and fermented separately in a 6 hl stainless steel vat. Alcoholic fermentation lasted 16 days at a temperature below 16 °C. After the alcoholic fermentation wine was racked and naturally cold stabilized. The wine has been clarified by racking and sterile filtered prior to bottling.

Bottling: “*Mis en Bouteille au Château*” - estate bottled in March 2017, Batch: L-0217, Twin Top®: agglomerated cork body and a disc of natural cork at each end. Bottle model: “Decò” 500g transparent - Vetreteria Etrusca.

Tasting notes: Brilliant shade of light pink towards “*mangue*”, warm, fresh and fruity character, intensive aroma of berries and fruit.

Temperature: Chilled (6 deg. C).

Analysis: Alc. 13,85 % Vol. Total acidity: 5,01 g/l (tartaric acid), pH: 3,54.

Availability: 2224 bottles of 0,75 l. EAN13: 8051772500221

IGP Certificate: Bottling communicated to Valoritalia , Orvieto, 14/03/2017.