



Castello di Montegiove 2018 – Orvietano Rosso D.O.C.



Denomination: Orvietano Rosso D.O.C. – Denominazione di Origine Controllata

Grape varieties: 66% Sangiovese, 34% Canaiolo Nero.

Exposure: North/South oriented vineyards of “Il Piano” and “L’Aiaccia”

Altitude: Between 450 and 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 2007 and 2009

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 more than 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 kg/ha (lb./acre): 6100 (5400) Sangiovese and 8300 (7400) Canaiolo Nero.

Harvesting method Canaiolo and Sangiovese were hand-picked, respectively the 21st of September and 24th/25th of October, into 20 kg boxes, graded and selected in the vine.

Vinification: Each vineyard and variety are vinified separately after a soft destemming and gentle transfer into stainless steel vat of 51 hl capacity with full temperature control. Alcoholic fermentation for approximately 7 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 on average. 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: 9 months in stainless-steel and in older 10 hl Slavonian oak casks followed by assembly and 18 months of fining in cement vat of 86 hl.

Bottling: “*Mis en Bouteille au Château*” - estate bottled in August 2021, Batch: L-0716, Cork: Amorim 44x23,5 Vint Clear. Bottle model: BRD VDP 0750 BB90 AG GL71 - Vetruria

Tasting notes: Brilliant ruby red with purple hues, fresh and fruity character. Intended to be consumed young.

Temperature: 18°C.

Analysis: Alc. 13,5% Vol. Total acidity: 5,3 g/l (tartaric acid). Total dry extract: 27,6 g/l. Glucose+fructose: 0.2 g/l.

Availability: 2700 bottles of 0,75 l. EAN13: 8051772500481

DOC Certificate: Valoritalia, Orvieto 04/06/2020, IDONEITA 100/2020/31

Tenuta di Montegiove - Via Beata Angelina, 1 - 05010 Montegiove (TR) - UMBRIA - ITALY Telephone (+39) 0763837473 - info@castellomontegiove.com
www.castellomontegiove.com