

Elicius 2015 – Orvietano Rosso D.O.C



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

Grape varieties: 70% Montepulciano and 30% Sagrantino grapes.

Exposure: Montepulciano east/west and Sagrantino north/south oriented vineyards.

Altitude: Between 450 and 500 meters above sea level.

Growing system: Spurred cordon, integrated production.

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

Age of vines: Vineyards established in 1968 and 2004

Type of soil: Montegiove is situated geologically on the “Tuscan nappe”, where the upper argilloclastic 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): Sagrantino 900 (800), Montepulciano 3800 (3400)

Harvesting method: Sagrantino grapes were hand-picked the 22nd and 23rd of September, Montepulciano grapes the 8th and 9th October, into 20 kg boxes, graded and selected in the vineyards

Vinification: Each grape variety was vinified separately after a soft destemming and the Sagrantino was gently transferred into a stainless-steel vat of 20 hl and the Montepulciano to cement (86hl) and stainless steel (31hl). Alcoholic fermentation for approximately 7 days at temperature below 28 °C, with pumping over and delestage at decreasing intensity. Comprising the period of alcoholic fermentation, a total maceration on the skins of 15 and 20 days for the Montepulciano and 14 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 12 months - medium toasted French Sessile oak from: Bercé, Tronçais, Fontaineblau and Haguenuau - followed by 12 months in second and third pour 10 hl Slavonian and Allier medium toasted oak casks. Fining: More than 18 months in bottle.

Bottling: “*Mis en Bouteille au Château*” - estate bottled in September 2019, Batch: L-0519. Cork stopper: 45x26mm Amorim. Bottle model: “Bordolese Antica” - Vetreria Etrusca.

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: 19-20°C. Should be opened in due time before serving.

Analysis: Alc.: 15,3 % Vol. Total acidity: 5,6 g/l (tartaric acid). Total dry extract: 32,5 g/l. Glucose+Fructose 0,5 g/l.

Availability: Bottles of 0,75 l: 5000. Magnum bottles (1,5 l): 126. Double magnum (3 l): 15 bottles. Jeroboam (5 l): 5 bottles. EAN13: 8051772500368

DOC Certificate: Valorialia, Orvieto 29/04/2016, IDONEITA 109/2016-31, Pratica n. 2866 del 22/04/2016.