



Eptesio 2016 – Orvietano Rosso D.O.C



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

Grape varieties: 70% Cabernet-sauvignon e 30% Sagrantino

Exposure: Cabernet-Sauvignon Vigneto “Il Piano” nord/sud e Sagrantino Vigneto “La Selva” nord/sud.

Altitude: Between 450 and 500 meters above sea level.

Growing system: Spurred cordon, integrated production.

Density of vines: Sagrantino 4200 vines/ha, Cabernet-Sauvignon 3500 vines/ha

Age of vines: Vineyards established in 2004 and 2007

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 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.

Harvesting method: Sagrantino grapes were hand-picked the 6th and 13th of october, Cabernet-Sauvignon grapes the 16th 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 Cabernet-Sauvignon to stainless steel (3hl). Alcoholic fermentation for approximately 8 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 19 days for the Sagrantino and 28 days for the Cabernet-Sauvignon. 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 Cabernet-Sauvignon first pour barriques and tonnaux for 12 months - medium toasted French Sessile oak from: Bercé, Tronçais, Fontaineblau and Haguenu - 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.

Imbottigliamento: “*Mis en Bouteille au Château*” Imbottigliato agosto 2022, Lotto: 0322. Tappo di sughero 45x26mm Amorim. Modello bottiglia: Bordolese GV 0750 BB01 AG GL71 Vetreria Etruria

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

Analysis: Alc.: 14,4 % Vol. Total acidity: 4,9 g/l (tartaric acid). Total dry extract: 28,2 g/l. Glucose+Fructose 0,2 g/l.

Availability: Bottles of 0,75 l: 3420. Magnum bottles (1,5 l): 127. EAN13: 8051772500368

DOC Certificate: Orvieto 01/04/2022, IDONEITA 76/2022-31

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