

“T” 2015 – Umbria Rosso I.G.T.



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

Grape varieties: 100% Sagrantino from 4 different clones and one massal section.

Exposure: Sagrantino north/south oriented vineyards.

Altitude: Between 450 and 500 meters above sea level.

Growing system: Spurred cordon, integrated production, planted in 2004

Density of vines: Sagrantino 4200 vines/ha.

Age of vines: Vineyards established in 2004

Type of soil: Montegiove is situated geologically on the “Tuscan nappes”, 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.

Yield kg/ha (lb./acre): Sagrantino 5100 (4600)

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

Vinification: Each vineyard was vinified separately after a soft destemming and gentle transfer of the crushed berries into stainless steel vats (30 hl). 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 12 days. 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: First pour barriques and tonnaux for 24 months, medium toasted French Sessile oak from: Bercé, Tronçais, Fontaineblau and Haguénau. Barrel staves seasoned for 24 and 36 months. Fining: More than 36 months in bottle.

Bottling: “*Mis en Bouteille au Château*” - estate bottled in October 2020, Batch: L-0520, Cork stopper: 46x25 mm A Nature, Amorim. Bottle model: BRD ANTICA Vetreria Etrusca

Tasting notes: Dark red colour. Enjoyable toasted aromas. Intense fruited plum, cream and cherry flavor. Structured tannins. Imposing and overwhelming personality. This wine is suited for long ageing.

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

Analysis: Alc.: 15,5 % Vol. Total acidity: 5,70 g/l (tartaric acid). Glucose+Fructose 1,64 g/l. PH 3,77

Availability: Bottles of 0,75 l.: 4866. Magnum bottles (1,5 l.): 134. Double magnum (3,0 l.): 12 bottles. Jeroboam (5,0 l.): 5 bottles. EAN13: 8051772500474

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