

## mi.mo.so 2013 – Orvietano Rosso D.O.C



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

**Grape varieties:** 40% Sangiovese, 30% Merlot, 30% Montepulciano grapes.

**Exposure:** Merlot e Sangiovese from “La Selva” nord/sud, Montepulciano from “Vigna vecchia and La Selva” east/west oriented vineyards.

**Altitude:** Between 450 and 500 meters above sea level.

**Growing system:** Merlot and Sangiovese spur pruned, unilateral cordon trained and Montepulciano spur pruned, bilateral cordon trained.

**Density of vines:** Sangiovese 4200-5000 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 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):** 5700 (5100) Sangiovese, 2300 (2100) Merlot and 2700 (2400) Montepulciano.

**Harvesting method:** The harvest started the 23<sup>rd</sup> of September with Merlot, Sangiovese the 3<sup>rd</sup> of October and Montepulciano the 10<sup>th</sup> of October, all handpicked into 20 kg boxes, graded and selected in the vineyards.

**Vinification:** Each vineyard and variety are vinified separately after a soft destemming and gentle transfer into stainless steel vats (30 hl and 50 hl) and cement (87 hl) all with full temperature control. Alcoholic fermentation for approximately 7 days at temperature below 28 °C, with pumping over at decreasing intensity. After the alcoholic fermentation a period of maceration on the skins of 12 days for the Montepulciano, 10 days for the Sangiovese and 15 days for the Merlot. Gentle pressing followed by natural malolactic fermentation in stainless steel vats. The wine has been clarified by racking and gently filtered upon final assembly (single batch).

**Ageing methods:** Sangiovese and Montepulciano in second and first pour 10 hl Slavonian and Allier medium toasted oak casks for 12 months. Montepulciano and Merlot second pour barriques and tonnaux for 12 months, medium toasted French Sessile oak from: Bercé, Tronçais, Fontaineblau and Haguenuau. Fining: minimum 24 months in bottle.

**Bottling:** “*Mis en Bouteille au Château*” - estate bottled in October 2015, Batch: L-0315. Cork stopper: Amorim Cork sn 45x26 A natura. Bottle model: “Antica” 600g - Vetreria Etrusca.

**Tasting notes:** Deep ruby red colour with an understated aroma of berries. The taste is a round, clean and elegant composition of cassis and dark fruits with a notable minerality. This wine is suited for further ageing.

**Temperature:** 18°C. Should be opened in due time before serving.

**Analysis:** Alc.: 14,4% Vol. Total acidity: 5,7 g/l (tartaric acid). Total dry extract: 29,9 g/l. Glucose+Fructose 0,6 g/l.

**Availability:** Bottles of 0,75 l: 6500. Magnum bottles (1,5 l): 133 bottles. Double magnum (3 l): 10 bottles, Jeroboam (5 l): 6 bottles. EAN13: 8051772500238.

**DOC Certificate:** Valoritalia, Orvieto 15//04/2015, IDONEITA 113/2015-31.