

ro.sa.to 2022 – Umbria Rosato I.G.T.



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

Grape varieties: 60% Sangiovese, 20% Canaiolo Nero, 20 % Montepulciano grapes

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

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 2004, 2007 and 2009

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): 6900 (6200) Sangiovese, Canaiolo Nero and Montepulciano.

Harvesting method: Hand-picked, end of September 2022, into 20 kg boxes, graded and selected in the vineyard.

Vinification: Grapes from three vineyards were vinified separately after a soft destemming and gentle transfer by peristaltic pump into stainless steel vats (51 hl and 31 hl) with full temperature control. After a period of approximately 8 hours maceration on the skins, the tanks were “bled” and must was transferred to a 31hl stainless steel vat (saignée method). Alcoholic fermentation lasted 17 days at a temperature below 16 °C. After the alcoholic fermentation the wine was racked and naturally cold stabilized. The wine has been clarified by racking and sterile filtered prior to bottling.

Bottling: “*Mis en Bouteille au Château*” - estate bottled 02 May 2022, Batch: L-0223. Cork: Sugherificio Bourrassé: Tappo Fusion birondellato 23,7 x44 mm colore naturale Bottle: BORD. Decò trasparente 750 500g - Verallia

Tasting notes: Brilliant shade of light pink towards “mangue”, warm, fresh and fruity character, balanced aroma of berries and fruit.

Temperature: Chilled 6-10 °C.

Analysis: Alc.: 12,7 % Vol. Total acidity: 6,06 g/l (tartaric acid), pH: 3,22. Total SO²: 72 mg/l.

Availability: 1867 bottles of 0,75 l. EAN13: 8051772500528