



Castello di Montegiove 2019 – Orvietano Rosso D.O.C.



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

Varieties: 66% Sangiovese, 34% Canaiolo Nero.

Aspect: North/South vineyards: “Il Piano” and “L’Aiaccia”

Altitude: Between 450 and 480 meters above sea level

Training System: Unilateral spurred cordon.

Vine Density: 4200 – 5000 vines/ha

Età della vigna: Planted from 2007 to 2009

Soil type: Montegiove is geographically located on the Tuscan Fault, where the surface clay layer is crossed by an intermediate silty/marly layer. This composition generates very varied soil types, from calcareous clay, sedimentary clay, sandy clay, red earth and medium sub-alkaline limestone rocks. The estate covers 1,200 hectares and the vines are planted only in the most suitable locations, taking into account the properties of the soil, the microclimate and the sun exposure.

Yield kg/ha (lb./acre): 6100 (5400) Sangiovese and 8300 (7400) Canaiolo Nero.

Harvest: Manual harvest of both Canaiolo and Sangiovese starting from the beginning of September in baskets of 20 kg, with grape selection in the vineyard.

Vinification: After destemming each variety is vinified separately in stainless steel (51 hl) in controlled temperatures. Alcoholic lasts around 7 days at temperatures less than 28 degrees, with rack and return at gradually increasing intensity. Fermentation is followed by a period of around 10 days of skin contact. After soft pressing, malolactic fermentation takes place in stainless steel. The wine is clarified and lightly filtered before blending.

Ageing method: 9 months in stainless steel tanks and large oak botti, followed by 18 months in cement tanks of 86 hl.

Imbottigliamento: *Mis en Bouteille au Château* - bottled on site - May 2025, Lotto: L-0325. Bourrassé: Tappo 44/23.7 Fusion B. 7073 bottle model: BRD VDP 0750 BB90 AG 500g - Vetreria Etrusca

Tasting note: Bright ruby red with violet hues, fresh and fruity character.

Service temperature: 18°C.

Analysis: Alc.: 13,45% Vol. Total acidity: 4,8 g/l (AT). Dry extract: 27 g/l. Glucose+fructose: 0.2 g/l

Availability: 7500 bottiglie 0,75 l.

DOC Certificate: Valorialia, Orvieto 18/12/2024, IDONEITA 100955/2024-31, PRATICA n. 1 del 18/12/2024

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