



Elicius 2016 – Orvietano Rosso D.O.C



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

Varieties: 70% Montepulciano and 30% Sagrantino.

Aspect: Montepulciano east/west and Sagrantino north/south

Altitude: between 450 and 500 meters above sea level.

Training system: Spurred Cordon, integrated production.

Vine density Sagrantino 4200 vine/ha, Montepulciano 2900 vines/ha.

Age of vines: Vineyards planted in 1968 and 2004.

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): Sagrantino 900 (800), Montepulciano 3800 (3400).

Harvest: Second half of October for both the Sagrantino and Montepulciano, manual picking in baskets of 20 kg, with bunch selection in the vineyard.

Vinification: each variety is vinified separately after destemming. The Sagrantino is fermented in stainless steel tanks of 20 hl and the Montepulciano partly in stainless steel tanks of 31 hl partly concrete tanks of 86 hl. Fermentation takes place for around 8 days at temperatures below 28 degrees, with rack and return at gradually increasing intensity. This is followed by a maceration period of 16 days on skins for the Montepulciano and 20 days for the Sagrantino. Soft pressing, followed by malolactic fermentation in stainless steel. The wine is clarified and lightly filtered before blending.

Ageing method: Sagrantino and Montepulciano for 12 months in first fill, medium toasted French barriques and tonneaux from: Bercé, Tronçais, Fontaineblau and Haguenu. 12 months in botte grande and more than 18 months refinement in bottle.

Bottling: “*Mis en Bouteille au Château*” - bottled on site. October 2022, Lotto: 0622. Sughero 44x24 + NAT SUP NATURA Bourrassè monopezzo

Tasting note: Dark garnet red colour. Pleasant, toasted aromas. Intense fruity flavour of plum and cherry. Balanced tannins. Strong and refined character. Wine suitable for ageing.

Service temperature: 19-20°C. Open well ahead of serving.

Analysis: Alc.: 14,7 % Vol. Total acidity: 5,69 g/l (AT). Total dry extract: 28,5 g/l. Glucose+fructose 0,28 g/l.

Availability: Bottles of 0,75 l.: 5134. Magnum (1,5 l.): 126 bottiglie.

DOC certification: Orvieto 15/09/2022, IDONEITA 181/2022-31

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