

PODERE  MARELLA

*Organic Wines and Country Retreat since 1974*

## Saltatempo



<b>Appellation</b>	IGT Umbria
<b>Grape varieties</b>	80% Sangiovese, 20% Merlot
<b>Vintage</b>	2019
<b>Area of production</b>	Lake Trasimeno, Castiglione del Lago, Perugia
<b>Type of soil</b>	Clay, Sand, Silt
<b>Average vine age</b>	17 years
<b>Vines per hectare</b>	4500
<b>Yield per hectare (Kg/ha)</b>	8000
<b>Altitude</b>	300 masl
<b>Certifications</b>	Organic Bioagricert
<b>Winemaking</b>	The grapes are hand harvested in small crates and taken to the winery where they go through a crusher-destemmer. After maceration and fermentation the grape skins are pressed in a mechanical press
<b>Fermentation and Maceration</b>	8-10 days in steel vats at 20-27 °C
<b>Malolactic Fermentation</b>	Yes
<b>Ageing</b>	Minimum 18 months in steel vats and 3 months in the bottle
<b>Yeast</b>	Certified organic French yeasts
<b>Enologists</b>	Jean Natoli and Guido Beltrami
<b>Agronomist</b>	Gwenael Thomas
<b>Alcohol</b>	13,5% vol
<b>Residual Sugar</b>	< 1 g/l
<b>Acidity (g/l)</b>	3,18 H2SO4
<b>Ph</b>	3,58
<b>Total SO2</b>	78 mg/l
<b>Number of bottles</b>	6500
<b>Bottle type</b>	Bordelaise
<b>Stopper</b>	DIAM Cork
<b>Tasting notes</b>	
<b>Colour</b>	Ruby red
<b>Aroma</b>	Revealing at the nose with fruit sentors
<b>Flavour</b>	Balanced and fresh in the mouth
<b>Food pairing</b>	Grilled meat and hearty soups