

UMBRIA
IGP
SANGIOVESE
2020



THE VINEYARD

The 2020 harvest was characterised by regular Winter and Spring weather patterns. Copious rainfall in the first week of June led to a delay in the ripening of the grapes of at least ten days, particularly for the red grapes, compared to previous seasons. Overall, average production was not abundant, partly due to some late frost in April which damaged the first buds to open on the more premature grapes. Nevertheless, average production was good. Due to the low production caused by the frost, the harvest was slightly early for the Chardonnay grapes intended for the sparkling wine range, harvested in the first ten days of August, and for the Pinot Noir grapes for our Rosato, which were harvested immediately afterwards. The Grechetto grapes began to be harvested at the end of August and continued until mid-September, and yielded wines of a very good quality, with delicate and intense aromas and good acidity. The high quality of the wines made from Trebbiano Spoletino grapes from the vineyards of Gualdo and Montefalco should also be highlighted.



WINE MAKING

The grapes are de-stemmed, crushed and fermented, with the addition of selected yeasts in steel fermenters, equipped with an automated pump-over system and temperature control. Alcoholic fermentation goes on for about a week with delestage. The wine is blended after alcoholic and malolactic fermentation.



TASTING NOTES

Deep and bright purple red, wine-like sensations of sour cherry and fresh red flowers. On the palate it is dry and deep-bodied. Serve at a temperature of 16° degrees, to accompany pasta, salami and semi-mature cheeses.

THE WINE

Grape varieties: SANGIOVESE
 Production area: TORRECECCONA DI TODI
 Vineyard surface area: 5 HECTARES
 Vineyard altitude: 400 ASL
 Vineyard age: 16 YEARS
 Soil type: MEDIUM MIXTURE - TENDING TO CLAY
 Training system: SPUR CORDON
 Density of vines: 4000
 Vintage time: END OF SEPTEMBER - FIRST WEEK OF OCTOBER
 Wine making: IN STEEL
 Alcoholic fermentation: IN STEEL
 Malolactic Fermentation: IN STEEL
 Ageing: IN BOTTLE
 Serving temperature: 16° C
 Bottles produced: 60.000
 Alcoholic strength by volume: 14 % VOL

TERRE DE LA CUSTODIA Loc. Palombara Gualdo Cattaneo (PG) - info@terredelacustodia.it

PRODUCT DESCRIPTION	PRODUCT DATA			BOTTLE INFORMATION			CASE INFORMATION					PALLET INFORMATION 100X120		
	EAN	ITF	COD	H (cm)	ø (cm)	Kg	NBC	H (cm)	P/D (cm)	L/W (cm)	Kg	CxF	C tot	H (cm)
UMBRIA IGP SANGIOVESE Terre de La Custodia	8007153800794	68007153800796	9908	32	8,3	1,150	6	35	24,7	18,8	9,2	28x5	140	175