

COLPETRONE

UMBRIA ROSSO IGT

THANKS TO THE PERFECT CLIMATE CONDITIONS IN THE COLPETRONE AREA WE CAN HARVEST THE GRAPES VERY LATE. THIS ALLOWS THE GRAPE TO RETAIN A HIGHER AMOUNT OF POLYPHENOL AND SUGAR THAT CREATES A WINE THIS IS ROUND AND RICH TO THE PALATE. THE LABEL THE LABEL REPRESENTS A GOLDEN HAWK. THE LEGEND HAS IT THAT IN ANCIENT TIMES THE MONKS OF THE AREA FOUND A WOUNDED GOLDEN HAWK AND TO CURED IT USING THE SKIN OF THE LOCAL GRAPE. GIVEN THE GRAPE HEALING POWER FROM THEN ON WAS ALWAYS CONSIDERED SACRED. CONSEQUENTLY, THE ORIGIN OF THE NAME OF THE SAGRANTINO GRAPE.

TASTING NOTES

The color is a ruby red, on the nose ripe red fruits and jammy notes. On the palate is silky and well structured with a long finish.

FOOD PAIRINGS

Exceptional pairing with stewed meats and BBQ.

VINEYARD & PRODUCTION INFO

Vineyard location:	Simigna
Vineyard size:	4 ha
Soil composition:	Limestone w. grey clay deposit
Training method:	Spurred Cordon
Elevation:	350m a.s.l.
Vines/hectare:	5000 ha
Exposure:	Southeast
Vine age:	20 years
Harvest time:	Late Sept (Sang.), Mid Oct (CS)
First vintage:	2016
Production:	30,000 bottles

WINEMAKING & AGING

Variety composition:	70% Sangiovese, 30% Cab. Sauv.
Fermentation container:	Stainless steel tanks
Maceration technique:	7 days at 26 C
Type of aging container:	Stainless steel tanks
Length of aging:	18 months
Length of bottle aging:	5 months

TECHNICAL DATA

Alcohol:	13.5%
PH Level:	3.47
Residual sugar:	14 g/L
Acidity:	5,25 g/L
Dry extract:	40.5 g/L

PRODUCER PROFILE

Estate owned by:	Tenute del Cerro S.P.A.
Winemaker:	Riccardo Cotarella, Emanuele Nardi
Total land under vine:	63 hectares
Total winery production:	200,000 bottles/year
Region:	Umbria



SCORES & INFO



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