

## Merlot IGT Umbria 2008



### Producer Profile

**Owned by:** Riccardo and Renzo Cotarella

**Winemaker:** Riccardo Cotarella and Pier Paolo Chiasso

**Total acreage under vine:** 925

**Estate founded:** 1979

**Winery production total:** 2,800,000

**Region:** Umbria

**Country:** Italy



### Wine Description

Made from 100% Merlot grown in various estate vineyards in Umbria and harvested in early September. The wine is fermented in temperature controlled stainless steel tanks and aged in Nevers barrels for 5 months.

### Tasting Notes

Unfiltered to preserve its rich aromas of red fruit and spice, this Merlot is deep ruby red in color. The aromas of blackberry, tobacco and vanilla linger on the long and pleasant finish. Recommended with spicy dishes and sauces. A favorite with lamb.

### Vineyard Characteristics

Production area/name of vineyard:	Orvieto and Montecchio
Size of vineyard (acres):	100
Soil composition:	Sedimentary, clay and calcareous
Training method:	Spur cordon
Elevation (feet):	1,155
Vines/acre:	2,400
Exposure:	Northern/southern
Year vineyard planted:	1991

### Winemaking & Aging

Varietal composition:	100% Merlot
Harvest time:	September
First vintage of this wine:	1999
Number bottles produced of this wine:	150,000

### Fermentation

Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation (days):	16
Fermentation temperature (°F):	73-77
Maceration technique:	Delestage, aeration and punch down
Malolactic fermentation:	Yes

### Aging

Aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	1-2 years
Cooperage:	French
Length of aging before bottling:	7 months
Length of bottle aging:	3 months

### Analytical data

Alcohol:	13.5%
pH level:	3.7
Residual sugar (grams/liter):	3.0
Acidity (grams/liter):	5.1
Dry extract (grams/liter):	30.5

