

Vitiano Rosso IGT Umbria 2006



Wine Description

A blend of equal parts Merlot, Cabernet Sauvignon and Sangiovese grapes grown in the region of Umbria, Vitiano Rosso is vinified in stainless steel tanks and aged in Nevers barrels for three months before being bottled.

Tasting Notes

This is a blockbuster young red wine with explosive, luscious aromas. Vitiano Rosso is deep ruby red in color, and offers a wide range of fruit and spice aromas, including black cherry jam, licorice and tobacco leaf. This versatile wine pairs well with a wide array of food, including meat, pasta and pizza. It is best enjoyed in its youth when its fresh fruit character is most evident. Vitiano Rosso is a perennial value.

Vineyard Characteristics

Production area/name of vineyard:	Various vineyards in Umbria
Size of vineyard (acres):	187
Soil composition:	limestone clay
Training method:	spur-pruned cordon
Elevation (feet):	980
Vines/acre:	2,400
Exposure:	Southwestern

Winemaking & Aging

Varietal composition:	34% Sangiovese, 33% Merlot and 33% Cabernet
Harvest time:	September-October
First vintage of this wine:	1979
Number bottles produced of this wine:	2,000,000

Fermentation

Fermentation container:	Stainless steel
Length of alcoholic fermentation (days):	10
Fermentation temperature (°F):	80
Length of maceration (days):	16

Aging

Aging container:	Barrels
Cooperage:	Nevers
Length of aging before bottling:	3 months
Length of bottle aging:	2-3 months

Analytical data

Alcohol:	12.9%
pH level:	3.7
Residual sugar (grams/liter):	3.5
Acidity (grams/liter):	5
Dry extract (grams/liter):	30

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

