

VITIANO



PRODUCER PROFILE

Estate owned by: Riccardo and Renzo Cotarella
Winemaker: Riccardo Cotarella and Pier Paolo Chiasso
Total acreage under vine: 82
Estate founded: 1990
Winery production: 2,500,000 Bottles
Region: Umbria
Country: Italy

Rosso Umbria IGP 2016

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 French oak barrels for three months before being bottled. Made in a way that adheres to Riccardo Cotarella's philosophy of meticulous winemaking, the result is a delicious, youthful red at a terrific value.

TASTING NOTES

Deep ruby-red in color, aromas of plums and black fruits are complemented by undertones of black cherry jam, licorice, and tobacco leaves. On the palate, smooth tannins and acidity balance this wine to make a food-friendly red wine.

FOOD PAIRING

Pair this wine with sopressata pizza, pomodoro sauces, or ratatouille.

VINEYARD & PRODUCTION INFO

Vineyard size:	188 acres
Soil composition:	Sedimentary Clay with Calcareous Deposits
Training method:	Spur-pruned Cordon
Elevation:	1,000 feet
Vines/acre:	2,400
Yield/acre:	3.2 tons
Exposure:	Southwestern
Year vineyard planted:	1992
Harvest time:	September
First vintage of this wine:	1995
Bottles produced of this wine:	1,500,000

WINEMAKING & AGING

Varietal composition:	34% Sangiovese, 33% Cabernet Sauvignon, 33% Merlot
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days
Fermentation temperature:	77-82 °F
Maceration technique:	Racking, Punchdown, Aeration, and Extended Skin Contact
Length of maceration:	15 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	One-Three years
Type of oak:	French
Length of aging before bottling:	3 months
Length of bottle aging:	3 months



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