

SERICUM
MONTEFALCO
D.O.C.
ROSSO
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 Spolefino grapes from the vineyards of Gualdo and Montefalco should also be highlighted.



WINE MAKING

Pre-harvest thinning to eliminate unripe or unhealthy clusters was followed by mechanical harvesting, thereby optimising grape processing time management. On arrival at the wine cellars the grapes were destemmed, pressed and cooled to temperatures of 18°C, injected with selected yeasts and fermented in steel vats equipped with automatic cooling and pumping over systems. Pumping over started when alcohol levels had reached levels sufficient to enable good tannin levels to be extracted with a view to these binding with colouring substances for long term stability. Alcoholic fermentation lasted around 8-10 days. After racking off, the wine's malolactic fermentation took place in steel at controlled temperatures with part of the wine then being transferred to barriques for 8 months ageing and then in the bottle.



TASTING NOTES

Intense and bright ruby red. Bitter cherry, vegetable and sweet spice aromas. A full-bodied, soft and easy-to-drink wine, especially given its considerable crispness. We recommend serving the wine at 18 °C and uncorking it well in advance. This wine can withstand ageing for 4 to 5 years. Excellent paired with full flavoured pasta and rice dishes, pork, and game.

THE WINE

Grape varieties: SANGIOVESE - SAGRANTINO - MONTEPULCIANO
 Production area: GIANO DELL'UMBRIA – GUALDO CATTANEO
 Vineyard surface area: 20 HECTARES
 Vineyard altitude: 300-350 ASL
 Vineyard age: 15 YEARS
 Soil type: LIGHT SOIL TENDING TOWARDS CHALK
 Training system: SPURRED CORDON
 Density of vines: 5000
 Production per hectare: 90 Q.LI
 Grape harvest: END OF SEPTEMBER - FIRST WEEK OF OCTOBER
 Wine making: IN STEEL WITH SELECTED YEASTS
 Alcoholic fermentation: IN STEEL
 Malolactic fermentation: IN STEEL
 Ageing: IN BOTTLE
 Serving temperature: 18° C
 Bottles produced: 30.000
 Alcoholic strength by volume: 15% VOL

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

| PRODUCT DESCRIPTION | PRODUCT DATA | | | BOTTLE INFORMATION | | | CASE INFORMATION | | | | | PALLET INFORMATION 80X120 | | |
|---|---------------|----------------|----------|--------------------|--------|-------|------------------|--------|----------|----------|-----|---------------------------|-------|--------|
| | EAN | ITF | COD | H (cm) | ø (cm) | Kg | NBC | H (cm) | P/D (cm) | L/W (cm) | Kg | CxH | C tot | H (cm) |
| MONTEFALCO DOC ROSSO SERICUM Terre de La Custodia | 8007153800183 | 08007153983701 | 30001683 | 33 | 8,3 | 1,455 | 6 | 35 | 24,7 | 18,8 | 9,2 | 21x4 | 84 | 140 |