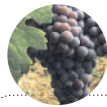


MELANTO
MONTEFALCO
SAGRANTINO
PASSITO
D.O.C.G.

2018



THE VINEYARD

In terms of climate, in general, 2018 was characterised by a mild and relatively dry month of January, while rainfall began in February, with higher levels compared to the average. These rains have also contributed to restore good soil hydration, being water a very useful element especially after the 2017 drought. In the month of March, we experienced low temperatures with abundant snowfalls even at the lowest altitudes, while the month of April was dry and with higher average temperatures than in recent years. The vegetative cycle of the vine, which was initially delayed by a few days, returned to the norm thanks to warm April temperatures, so much so that the phenological phases (budding, flowering and fruit set) experienced a regular progression, thus producing a high number of grape clusters, which were much heavier than last year, due to the enlargement of the berries. In general, there was a delay in the start of harvesting operations ranging from 7 to 10 days compared to last year, though in line with a normal year.



WINE MAKING

The grapes were harvested at the end of September with the selection of the best bunches, gathered carefully and laid on mats for withering in a temperature and humidity controlled room for 30 days. After reaching the right sugar concentration, the grapes are destemmed, pressed and left to ferment in special silos where the plunging of the cap and the pumping over are done by hand. Once the right ratio of alcohol and residual sugar is reached, filtration is carried out to inhibit the fermentation and remove from the wine all the vegetal impurities before it is placed in barriques.



TASTING NOTES

A very intense ruby red color with garnet hints. The nose is complex and decisive, featuring notes of blackberry jam, dried plums, cinnamon and biscuits, with a finale of licorice. Very persistent in the mouth, it is a wine of great body and structure, warm and soft. The tannins and structure perfectly balance the sugars. It bears long aging of 15/20 years. Best served at a temperature of 20 degrees after early uncorking. A fine accompaniment with chocolate and spice-based desserts. In the "traditional" version, it also goes well with wild boar stew or roast lamb.

THE WINE

Grape varieties: SAGRANTINO
 Production area: LA PALOMBARA – GUALDO CATTANEO
 Vineyard surface area: 2 HECTARES
 Vineyard altitude: 300-350 ASL
 Vineyard age: 15-18 YEARS
 Soil type: STRONG, CLAY LAND WITH LIGNITE PRESENCE
 Training system: SPURRED CORDON
 Density of vines: 3300
 Production per hectare: 35 QL
 Grape harvest: END OF SEPTEMBER
 Wine making: IN STEEL WITH SELECTED YEASTS
 Alcoholic fermentation: IN STEEL
 Malolactic fermentation: IN STEEL
 Ageing: IN BARRIQUE FOR 12 MONTHS
 Serving temperature: 18° C
 Bottles produced: 7.585
 Alcoholic strength by volume: 15,5% 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	CxF	C tot	H (cm)
MONTEFALCO SAGRANTINO PASSITO DOCG MELANTO Terre de La Custodia	8007153800206	68007153983727	30001690	28	7	0,915	6	28,8	14,6	22	6,1	25x4	100	115,2