

**UMBRIA**  
**I.G.P.**  
**ROSATO**

2022



## THE VINEYARD

The 2022 harvest featured low rainfall in both the autumn-winter and spring-summer periods. Also, in terms of temperatures, the figures were almost always above the seasonal averages, leading to an earlier arrival of all phenological phases of the vines. The rains that came after mid-August and in early September allowed the grapes, particularly the red ones, to regain their balance, initially not very generous in terms of yield but very rich in content. Great work took place in the vineyard to 'compensate' for the weather difficulties of the period. Managing foliage is very important to keep the bunches covered to avoid sunburn and the dangerous stagnation of moisture around the bunches, which can cause disease. Soil management should not be forgotten, particularly during the summer to avoid the formation of dangerous cracks in the soil and to prevent evapo-transpiration that would quickly draw water away from the roots of our vines. The early ripening led to a generally early harvest of white and red grapes. It was a very oenologically interesting year, which in terms of quality presented grapes with a sugar and colouring substance content that is probably higher than average. Monitoring sugars and acidity is essential to pick the ideal time for harvesting. The grapes entering the cellar are always very healthy.



## WINE MAKING

Grapes harvested by hand, in the early hours of the morning, at the lowest temperatures for the period and cooled upon arrival at the cellar, thus avoiding any oxidation that can compromise the aromatic potential. Short skin maceration needed to extract the colour and aromas in the peel; after which, the grapes are pressed softly in an oxygen-free environment to slow the oxidation activity of the enzymes as far as possible. Static settling for 24 hours to clean the must, selected yeasts introduced to trigger alcoholic fermentation which is done at low temperature for 12 days, in steel. Maturation of the wine by aging on the lees in steel for 5 months.



## TASTING NOTES

Cherry-pink colour, it expresses aromas of pomegranate, strawberries, cherry blossom and sage. In the mouth it is fresh and sapid with an enveloping, elegant finish. Serve at 12/14 °C, with summer salads, seafood soups, Mediterranean first courses.

## THE WINE

Grape varieties: PINOT NERO - MERLOT - SANGIOVESE  
 Production area: MONTEFALCO - GUALDO CATTANEO - TODI  
 Vineyard surface area: 5 HECTARES  
 Vineyard altitude: 300 ASL  
 Vineyard age: 10-15 YEARS  
 Soil type: CHALKY MEDIUM MIXTURE  
 Training system: SPURRED CORDON  
 Density of vines: 4500  
 Production per hectare: 110 QL  
 Grape harvest: END OF AUGUST  
 Wine making: IN STEEL WITH SELECTED YEASTS  
 Alcoholic fermentation: IN STEEL  
 Malolactic fermentation: NO  
 Ageing: ON LEES FOR 5 MONTHS  
 Serving temperature: 12° C  
 Bottles produced: 70.000  
 Alcoholic strength by volume: 12% VOL

**TERRE DE LA CUSTODIA** Loc. Palombara Gualdo Cattaneo (PG) - [info@terredelacustodia.it](mailto: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)
<b>UMBRIA IGP ROSATO</b> Terre de La Custodia	8007153800701	68007153800703	30006431	33	8,3	1,455	6	35	16,5	24,8	9,2	21x4	84	140