



# TENUTA TORRECECCONA

## UMBRIA IGT ROSSO

Indicazione Geografica Tipica

2021



### THE VINEYARD

The 2021 vintage is scarcer in quantity than the average, as widely expected. The initial dry period, the September rains, which accompanied the grapes, in particular the red ones, in the last two weeks before the harvest, bringing back balance in beans that are not very generous in terms of yield, but very rich in content. It is very difficult to define it in just one adjective, but the most appropriate one is perhaps "surprising", because if from the beginning it seemed like a vintage started and continued with a slightly troubled trend, it could prove to be a vintage to remember. The harvest was slightly anticipated by about 6-7 days compared to the last years. Less evident advance in the cooler and higher territories of the hills towards Todi. Very beautiful and well balanced Chardonnay grapes destined for the base sparkling wine for our Gladius Classic Method. As well as Pinot Noir, Merlot and Sangiovese destined for Rosato. On average with the years preceding the Grechetto grapes, whose harvest began in late August and lasted until mid-September, and they produced very good quality wines, with delicate and intense aromas, with a good acidity. Of note is the high quality of the wines obtained from white berried grapes from the vineyards of Gualdo and Montefalco. The vineyards now begin to have the right productive vigour and give constant and excellent results. Among all the red berried grapes to highlight the excellent quality brought to the winery of our Merlot, but also from Sangiovese, and from all the other red berried grapes have reached an excellent sugar and polyphenolic ripeness. Health status of the grapes entered the cellar always very good.



### WINE MAKING

Destemmed grapes, crushed and fermented with selected yeast inoculum, in steel ferments equipped with an automated pumping over system and temperature control. Alcoholic fermentation of about ten days with delestage and/ or pumping over, then malolactic fermentation in steel. Aging in steel and then in bottle.



### TASTING NOTES

Colour: ruby red with purple reflections. Floral scents, then a fruitiness marked by a pronounced note of red berries. On the palate, vinous sensations of red fruits and flowers. Average structure and tannins, with a mineral finish. Best consumed at room temperature or with a temperature variant of 18°C. Pair with meat dishes, red meat, and roasts.

### THE WINE

Grape varieties: SANGIOVESE, MERLOT and other red grapes authorised in Umbria  
 Production area: TORRECECCONA DI TODI-GUALDO CATTANEO-MONTEFALCO  
 Vineyard surface area: 10 HECTARES  
 Vineyard altitude: 250-400M ASL  
 Vineyard age: 12-20 YEARS  
 Soil type: CLAYEY, MEDIUM MIXTURE  
 Training system: SPURRED CORDON  
 Density of vines: 5000  
 Production per hectare: 100 QL  
 Grape harvest: MID-END OF SEPTEMBER  
 Wine making: IN STEEL WITH SELECTED YEASTS  
 Alcoholic fermentation: IN STEEL  
 Malolactic fermentation: IN STEEL  
 Ageing: IN STEEL AND BOTTLE  
 Serving temperature: 18° C  
 Bottles produced: 50.000  
 Alcoholic strength by volume: 13,5% 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)
TENUTA TORRECECCONA UMBRIA IGT ROSSO Terre de La Custodia	8007153800862	68007153800864	30006369	32	7,2	1,255	6	32,5	22,8	15,2	7,7	26x4	104	130