



CIVITELLA ROSSO

Name	Civitella d'Agliano Rosso IGT
Production area	Civitella d'Agliano (VT), Lazio region. The area, called Tuscia viterbese, is located between the hills of the hinterland and the Tiber valley, which is the natural and administrative boundary with Umbria
Type of soil	Mainly volcanic, part of the volcanic complex of the Vulsini mountains and Lake Bolsena, with alluvial material resulting from the flooding of the Tiber River. Composition: 40% Clay, 40% Sand, 20% Silt
Grape varietal	Merlot 100%
Vineyard characteristics	The vineyard, with an extension of 3.5 hectares, was planted between 1999 and 2000 Guyot pruning system with planting density between 5,000 and 7,000 vines per hectare
Harvest	Harvested and selected by hand in the first half of September
Production per hectare	8000 kilograms
Vinification	Destemming, followed by fermentation in steel. Pumping over and délestage during maceration. Malolactic fermentation in steel
Aging	In steel for 9 months. In bottle for 6 months
Aging potential	Within 10 years
First Vintage	1996
Bottle size	750 ml Borgognotta bottle, DIAM 10 cork stopper
Average production	800 cases
Tasting notes	On the nose, vegetal notes alternate with notes of red fruit, a clear tannic sensation and good overall persistences
Serving temperature	16 C°

Certifications

