

Vitiano Rosso IGT Umbria 2009



Wine Description

A blend of equal parts Merlot, Cabernet Sauvignon and Sangiovese grapes grown in the region of Umbria. Vitiano Rosso is vinified in stainless steel tanks and aged in Nevers barrels for three months before being bottled. Adhering to the Vitiano philosophy, the result is a delicious, youthful red at a terrific value.

Tasting Notes

Deep ruby-red in color with concentrated notes of black cherry jam, licorice and tobacco leaf. This versatile wine pairs well with a wide array of food, including classic pepperoni pizza or pasta with tomato sauce, topped with fresh Parmigiano-Reggiano cheese.

Vineyard Characteristics

Production area/name of vineyard:	Umbria/Montecchio and Orvieto areas
Size of vineyard (acres):	188
Soil composition:	Sedimentary, clay and calcareous
Training method:	Spur-pruned Cordon
Elevation (feet):	990
Vines/acre:	2,400
Exposure:	Southwestern
Year vineyard planted:	1990

Producer Profile

Owned by: Riccardo and Renzo Cotarella

Winemaker: Riccardo Cotarella and Pier Paolo Chiasso

Total acreage under vine: 925

Estate founded: 1979

Winery production total: 2,800,000

Region: Umbria

Country: Italy



Winemaking & Aging

Varietal composition:	34% Sangiovese, 33% Merlot and 33% Cabernet Sauvignon
Harvest time:	September and October
First vintage of this wine:	1995
Number bottles produced of this wine:	1,500,000

Fermentation

Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation (days):	12
Fermentation temperature (°F):	77-82
Maceration technique:	Delestage, aeration and punch down

Aging

Aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	1-3 years
Cooperage:	French
Length of aging before bottling:	3 months
Length of bottle aging:	3 months

Analytical data

Alcohol:	13.5%
pH level:	3.5
Residual sugar (grams/liter):	3.5
Acidity (grams/liter):	5
Dry extract (grams/liter):	30

