

# **Checcarello** Sangiovese Umbria I.G.P. 2014



**Vine:** Sangiovese 85%, Barbera 15%

**Production area:** Municipality of Torgiano (PG), about 200-300 metres above sea level, an ancient cultivation Etruscan area.

## ***Pedoclimatical characteristics:***

Subsoil made of sandstones and marl (higher level) and ancient lake and river sediments (lower level), soil made of rough sandy-loam texture, low fertile, with high percentage of limestone and rich in minerals. Very fresh and rainy vintage with a hot end of September which has led to a good ripening of grapes.

**Vineyard:** Sangiovese 10 years old vines, Barbera 50 years old vines.

**Yield per hectare:** 5000/6000 kilograms.

## ***Agronomic practices:***

Organic e biodynamic, treated with copper sulphate, sulphur, propolis and wild herbs infusions (horsetail, stinging nettle), green manures with a balanced leguminous content and other extracts, alternating rows, use of biodynamic preparation (500 e 501) twice a year, biodynamic composts, and vegetable wast, if necessary.

**Grape harvest:** By hand, in 18 kilograms boxes at the end of September.

## ***Winemaking:***

The grapes are destemmed by hands and gently pressed by feet. Spontaneous fermentation with native yeasts, without temperatures control, in small concrete tanks. Maceration for about 14-16 days.

## ***Refinement:***

Aging dregs for about 10-12 months, with repeated batonnage in small concrete tanks.

Pouring and bottling in in waning moon and fruity days (according with the biodynamic moon calendar), with clear sky (high air pressure). Bottling without filtration and purification.

Pause of six months in wine cellar before selling.

**Technical data:** 13% alcohol, pH 3,3, circa 35 mg/l SO2 total

## ***Opinion:***

Ruby red color, fresh fragrances of pomegranate, wild strawberries and cherry, with a balsamic finish, medium-bodied taste and fineness.