

La Cupa Rosso di Torgiano D.O.P. 2013



Vine: Sangiovese 100%

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 balance vintage with extreme temperature changes (15-20 degree) from day to night during September.

Vineyard: 10 years old vines

Yield per hectare: less than 4000 kilograms.

Agronomic practices:

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

Grape harvest: By hand, in 18 kilograms boxes in October.

Winemaking:

The grapes are destemmed by hand, gently pressed by feet. Spontaneous fermentation on peels with native yeasts, without temperatures control, in small concrete tanks. Maceration from 20 to 60 days.

Refinement:

12 months on fine lees with repeated lees stirring in used french oak tonneaux and barriques, then other 12 months in concrete tanks.

Bottling on May 2016 without filtration and purification.

Pause of six months in wine cellar before selling.

Technical data: 14.5% alcohol, circa 6.2 g/l total acidity, pH 3.4, 26 mg/l SO2 total

Opinion:

Color deep ruby red, with a complex variety of red fruits aromas, pomegranate, rhubarb and wild berries, violet and tobacco.

Full-bodied taste and good acidity with great structure. Very long aging wine with good balance.