

VITIANO



PRODUCER PROFILE

Estate owned by: Riccardo and Renzo Cotarella
Winemaker: Riccardo Cotarella and Pier Paolo Chiasso
Total acreage under vine: 82
Estate founded: 1990
Winery production: 2,500,000 Bottles
Region: Umbria
Country: Italy



Bianco Umbria IGP 2016

WINE DESCRIPTION

Vitiano Bianco was born from one of the many experimental vineyards Falesco has planted through its relationship with the University of Viterbo. The grapes (50% Vermentino and 50% Verdicchio) thrive in the sedimentary clay soils around the Marciliano estate. Harvested in September, the grapes are crushed and vinified separately, then blended together to create an excellent wine of unparalleled value.

TASTING NOTES

Vitiano Bianco is a balanced, delightful, and fresh wine with captivating aromas of citrusy lime, ripe Anjou pear, and fragrant herbs.

FOOD PAIRING

Vitiano Bianco is the perfect accompaniment to pasta with shellfish, summer casseroles, and garden salads.

VINEYARD & PRODUCTION INFO

Vineyard size:	38 acres
Soil composition:	Sedimentary Clay with Calcareous Deposits
Training method:	Spur-pruned Cordon
Elevation:	990 feet
Vines/acre:	2,600
Yield/acre:	3.2 tons
Exposure:	Southwestern
Year vineyard planted:	1999
Harvest time:	September
First vintage of this wine:	2003
Bottles produced of this wine:	15,000

WINEMAKING & AGING

Varietal composition:	50% Vermentino, 50% Verdicchio
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	9 days
Fermentation temperature:	55-59 °F
Maceration technique:	Cold Soak Maceration
Malolactic fermentation:	No
Type of aging container:	Stainless steel tanks
Size of aging container:	300 HL
Length of aging before bottling:	3 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	12.3 %
pH level:	3.3
Residual sugar:	2.7 g/L
Acidity:	5.5 g/L
Dry extract:	19.7 g/L