

VINI E VIGNETI

PIZZOGALLO
UMBRIA



ZEPHYRUS

UMBRIA

INDICAZIONE GEOGRAFICA TIPICA

ciligiole

GRAPES: 100% Ciliegiole.

PRODUCTION AREA: Colle Pizzogallo vineyards (Amelia - TR).

SIZE OF VINEYARD: 3 Ha of the 23 owned.

ALTITUDE: 350 meters above sea level.

TRAINING SYSTEM: spurred cordon.

TRAINING DENSITY: 3500 per Ha.

PRODUCTION PER HECTARE: 7000 Kg.

YIELD IN WINE: 70%.

AVERAGE AGE OF VINES: 12 years.

HARVEST PERIOD: mid-September.

TYPE OF SOIL: clayey.

VINIFICATION: delicate de-stemming, then fermentation of the must starts on its pomace. Fermentation takes place at a controlled temperature between 20-22°C (68°-72° F).

Frequent, delicate pumping over and punching down to extract color and structure. Soft pressing after about 14 days of maceration.

AGING: in stainless steel tanks for at least 6 months (on its fine post-fermentation lees).

ALCOHOL: 13.5% on average

ORGANOLEPTIC SPECIFICATIONS: ruby color with bright purple veins. Primary aromas typical of the grape with hints of morello cherry, complex and fine bouquet, deep spiciness with structured and persistent palate.

RECOMMENDED PAIRINGS: it is a wine that goes well with grilled meats. Excellent with Deer stew and Guinea Fowl which are part of our local tradition.

SERVING TEMPERATURE: 16-18°C. (61°-65° F).

TENUTA PIZZOGALLO

S.P. Amelia-Orte, km. 5,050 - Località Pizzogallo, Amelia (TR)

Tel. 0744.970094 - www.pizzogallo.com - info@pizzogallo.com