

## Sangiovese dell'Umbria 2011

Umbria, Italy



### PRODUCER

Falesco was in the first Liberty Wines list in 1997 and made a welcome return in 2013. We remained on very good terms with Riccardo Cotarella and his brother Renzo, and met in 2013 to look at their new vintages and several new wines from their estate situated on the border of Umbria and Lazio. The range illustrates the impressive jump up in quality that Falesco has made over the past two decades during their conversion from merchant to estate and reveals what inspired us to take them on again.

### VINEYARDS

The property covers 360 hectares and the vineyards are located at 300 metres above sea level. The soil is calcereous clay. The vines are spur pruned and cordon trained and are planted at a density of 6,000 vines per hectare.

### VINTAGE

Harvest took place in the last ten days of September.

### VINIFICATION

The vinification process included a long maceration on the skins at 28 °C. After fermentation the wine was aged in Nevers barriques for three months and then spent a further ageing in bottle prior to release.

### TASTING NOTES

Intense and ruby red colour. The wine has aromas of ripe cherry and strawberry fruit. The excellent balance between fruit and acidity with a hint of spice on the finish are unmistakable hallmarks of this wine. The soft and silky tannins frame this wonderfully pure Sangiovese.

Grape Varieties	<b>100% Sangiovese</b>
Winemaker	<b>Riccardo Cotarella</b>
Closure	<b>Agglomerated Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>2.5g/L</b>
Acidity	<b>4.85g/L</b>
Wine pH	<b>3.63</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian</b>