



# VIANDANTE®

*del Cielo*

## UMBRIA

INDICAZIONE GEOGRAFICA TIPICA

2 0 1 9

## VINTAGE

2019 - Merlot: mid September. Cabernet: early October.

## PRODUCTION AREA

Passignano sul Trasimeno - Exposure to South-South-West at 320m - 380m above sea-level.

## GRAPE VARIETIES

85% Cabernet Sauvignon, 15% Merlot.

## AGRICULTURE PRACTICE

Organic.

## SOIL

Sub-acid sandstone massif.

## CULTIVATION DENSITY IN PLANTS PER HA & CULTIVATION SYSTEM

10,000 with drip irrigation.

Bush with three branches. Single guyot with 4 to 5 buds.

## GRAPE YIELD OF EACH PLANT & SURFACE

0,9 Kg - 2.5 hectares

## FERMENTATION AND MACERATION

3,000 to 5,000 litres non-lined concrete vats with temperature control (Max 28°C).

Maceration time of 20 days with delestage operations, Indigenous yeasts.

## AGEING TIME

14 months on French oak barriques of 225l (from different forests) and 8 months of bottle refinement before release.

## NUMBER OF BOTTLES PRODUCED

9.000

*between lake and sky*

VIANDANTE®  
*del Cielo*