

PODERE IL CAIO
UMBRIA IGT
SANGIOVESE MERLOT

2021

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IL CAIO®

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CASTELLO DI
CORBARA®

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This wine is named after the estate which, in times of old, owned the lands that now sustain the grapes of this blend – Sangiovese and Merlot. The vineyard is carefully monitored during all phenological phases, so as to ensure the growth of bunches of the highest quality. When perfect ripeness is reached, the harvest of each variety is carried out separately. The wines are blended shortly before bottling.

NAME OF THE VINEYARD: Il Caio

TYPE OF SOIL: The vineyard stretches on a gentle hillslope, at an altitude of 320 meters above sea level. It faces south/south-west and features a soil of medium to loose texture, rich in marine sediment (shells, fossils) thanks to its heritage as an ancient ocean floor.

GRAPE VARIETIES: 60% Sangiovese, 40% Merlot

VINIFICATION, MATURATION, BOTTLE-AGEING: Vinification and maceration take place in our cellar's stainless steel tanks, for about 12 to 15 days. Thereafter, the wine is kept on the fine lees for over 2 months, to develop its aroma and bouquet thanks to the lysis of the yeast. The wine is then moved to age in wood: a larger part in French oak barrels and a smaller one in Slavonian oak barrels, where it will be kept for 3 to 5 months. Finally, the two varieties are blended and bottle-aged for 2 to 3 months at a controlled temperature.

SENSORY EVALUATION: A ruby-red nectar with aromas of ripe fruit, spices, plum, chestnut, and tobacco. Full and intense to the palate, with soft tannins and a persistent aftertaste.

FOOD PAIRING: Best if enjoyed with cured meats, lasagna, pasta with thick sauce, grilled meat, or cheese.