

## Montemarte 2021

**Denomination:** IGP Umbria Sauvignon Blanc

**Grapes:** 100% Sauvignon Blanc

**Alcohol content:** 13%

**Type of land:** a combination of sands and clays that are rich in fossilized shells and oysters from marine deposits of the Pliocene period (5.3 to 2.6 million years ago). The abundant shells result in elevated levels of both calcium and magnesium carbonates in the soil, resulting in slightly alkaline soils which promote acidity in the grapes. Calcareous soils are cool, with good water retention which allow the vines' root system to deeply penetrate the soil. They also provide excellent drainage. The vineyards are located at an altitude of between 160 and 235 meters above sea level, with exposure to the south / south-west.

**Plant density:** 3400 vines / ha

**Harvest:** carried out strictly by hand, allowing the grapes to arrive at the cellar intact and healthy. Grape selection in the vineyards.

**Aging:** 12 months in lightly toasted 2500 litre French oak casks

**Tasting notes:** straw yellow colour. Fresh aromas with citrus notes especially grapefruit, green apple and also herbal notes. On the palate, the freshness is immediately evident, with herbaceous and green fruit flavours. The wine has excellent flavours and balance enhanced by its acidity resulting in good persistence on the palate.

2021

MONTEMARTE

SAUVIGNON BLANC

ITALIA