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## MALBEC 2017

IGT Umbria

GRAPES: 100% Malbec

PLACE: Narni (Terni), Umbria, Italy

PRODUCING VINEYARDS: 5000 sqm

ALTITUDE: 300 mt. above sea level

EXPOSURE: south-south west

TOPOGRAPHY: hilly

SOIL: sedimentary, marine as 3 million years ago it was submerged by the sea. Calcareous and clayey with shells and marine fossils

CLIMATE: mild winter with low rainfall. Early spring, interrupted by a late frost on April 20th. Hot summer, extremely dry, drought.

AGRONOMY: the vineyard management is in an agro-environmental measure. In conversion to organic farming GROWING SYSTEM: guyot

DENSITY PER HECTARE: 5500 plants

YIELD PER HECTARE: 60 quintals

AGRONOMO: Roberto Muccifuori

ENOLOGICAL DATA: manual harvest in September.

Temperature-controlled fermentation in steel containers. Maturation in stainless steel vats and then bottled, to maintain the characteristics of the grapes as intact as possible.

DISTILLED ALCOHOL: 13%

SULPHITES: 45 mg/lt.

WINEMAKERS: Maurilio Chioccia and Irene Ducoli

NOTES: this ancient French vine, now perfectly set in Argentina, finds here another ideal residence.

The clayey soil rich in marine sedimentary material, the hot summers and the right thermal excursions in September help its perfect phenolic ripeness.

Bright ruby red, almost purplish. Scents and taste of ripe red berries together with dry prunes and sweet spicy notes. Strong wine but at the same time very drinkable, it softly wraps the taste buds. Gentle tannins and a long and warm persistence. Serve at 16-18 degrees.

FOOD PAIRING: It goes with many dishes of medium structure based on meat, baked vegetables, porcini mushrooms. Excellent wine to be enjoyed also alone.

Arch. Livia Ducoli created the label, starting from an ammonite found by one of our ancestors on the mountains of southern Umbria at the end of the 1800s.

