

ARGILLAE

ORVIETO - UMBRIA

VASCELLARUS

UMBRIA ROSSO

Indicazione Geografica Tipica

DRY RED WINE

Montepulciano 85% e Cabernet Sauvignon 15%

Very few people know that Orvieto owns a premium production for the red wines, once jealously allocated for the local consumption together with traditional food like salami and game. This is the case of the Vascellarus, an extraordinary red wine, produced in limited quantity from selected vineyards. After 12 months of ageing in French oak barriques and 8-9 months of refining in bottle, this wine shows a broad and complex bouquet together with structure and long persistence.

Colour: Intense ruby red tending to garnet with the ageing

Fragrance: Ripe red fruits, oriental sweet spices and a slightly scent of roasted cocoa beans

Taste: Round, velvety tannins together with a well balanced used of the oak make this wine extremely enjoyable.

It will surprise you for its enveloping touch which revokes a velvet covering with a finish of black pepper and vanilla.

Farming system: Guyot

Planting density: 3333 plants per hectare

Harvest Time: October

Yields: 70 quintals per hectare

Harvest method: 100% by hands

Winemaking notes: Crushing and destemming followed by 25-30 days maceration, with frequent and regular must pump-overs on the skins, accompanied by several rack and return procedures. Alcoholic fermentation occurs entirely in steel tanks, while malolactic fermentation takes place in barriques at a controlled temperature

Ageing: The wine ages for 12 months in French oak barriques while racking on regular basis, depending on the need, with the addition of oxygen. After being bottled, the wine refines for a further 8-12 months before being commercialised and consumed.

Ageing potential in bottle: To drink now or ageing for 5-6 years.

Food pairings: Perfect pairing for an elaborate meat based cuisine like beef stews, roasted lamb and grilled game.

Worth knowing: the so-called Vascellari were medieval pottery and ceramic producers of Orvieto. They have been famous and renowned everywhere for the high level and for the extraordinary quality reached in their work.

During the Middle Ages Orvieto's ceramic and pottery production was mainly featuring floral, animal and mythological motifs painted on the surface of vases, pitchers, pots and plates. As a tribute to this local craftsmanship, the label of this wine takes inspiration from one of the paintings and it displays the shape of a dragon. In the lower section instead there is depicted an ancient contract related to a selling of a group of ceramics.

