

# TECHNICAL DETAILS

## CIAMPELLO

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<i>Wine Typology</i>	Red wine (IGP)
<i>Production Area</i>	Umbria - Montegabbione
<i>Grape Variety</i>	Sangiovese and Merlot
<i>Altitude of vineyard</i>	400 metres above the sea level
<i>Type of soil</i>	Clay
<i>Training system</i>	Spur cordon
<i>Density of vines</i>	5400 per Ha
<i>Production per hectare</i>	5000 kg
<i>Yield of grapes into wine</i>	60%
<i>Harvesting period</i>	September / October
<i>Vinification</i>	Maceration on the skins for 22 days
<i>Alcoholic fermentation</i>	In stainless steel
<i>Malolactic fermentation</i>	Totally carried out in barriques
<i>Ageing</i>	In barriques a few months