

# SAVIOSOARESSELECTIONS

“Expressive Wines from Small Growers”



## Azienda Agricola Cantina Rialto Umbria, Italy

Back in the 1950s the winery operated mainly for family use and in 1998 was restructured to become something more serious, taking its name from the harmonious environment along with their love of the land and fruits. The 8 hectares of vineyards have been under the watchful gaze of Eraldo Dentici and his father who are now stewards of the land and legacy of their ancestors. With this kind of attention to history and the present they practice sustainability, each year improving on what they've built whether in vineyard or cellar and cultivating native varietals such as Sagrantino, Sangiovese, Grechetto and Terbbiano.

Sustainable



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## Rosso



### “Umbria Rosso”

90% Sangiovese, 10% Merlot

*From 9 year old vines harvested in two waves: Merlot at the end of August and beginning of September; Sangiovese in October. All work is done manually; sorted twice - first time in vineyard, second in cellar. The wine spends 20-25 days on skins, de-stemmed and is left to ferment in steel on the lees for 2 months with battonage every 20 days. Aged in 225 litre French barriques for 8 months.*



### “Montefalco Rosso”

70% Sangiovese, 15% Sagrantino, 15% Merlot

*From nine year-old vines grown on predominantly clay soils, with three waves of hand harvesting: Merlot at end of August, Sangiovese half-harvested at the beginning of October with the rest at the end of October with Sagrantino with all grapes sorted both in the vineyard and cellar; de-stemmed with maceration of 20-25 days, fermentation in steel for 20-25 days and spends two months of lees for 10 days after fermentation is complete with stirring once for two months. Aged in French barrique for 8 months and filtered.*

### “Sagrantino di Montefalco "Cipriano"”

100% Sagrantino



*From six year-old vines grown in predominantly clay soils; hand harvested in three waves over the course of a month. The grapes spend 10-15 days on skins with spontaneous fermentation in steel for 20-25 days without temperature control followed with time on lees for 10 days after fermentation, stirred once for two months. Aged in French barrique for two years and filtered.*