

CORDARO

UMBRIA

INDICAZIONE GEOGRAFICA TIPICA

DOLCETTO



CANTINA  
SEMONTE

WINEMAKERS IN GUBBIO

MONTELETO

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CHARDONNAY



# CORDARO

## DOLCETTO

From Piedmont to the hills of Upper Umbria, following officers from the royal House of Savoy: these are the historical traces that testify to the establishing of this grape variety at estates in Gubbio, after the Unification of Italy in 1861. The variety found success in its new home, providing wine of a quality much esteemed in the early 20th century. It was the rediscovering, as Luigi Veronelli said, of a wine “with a nice balance, full-flavored and not lacking in elegance and character” (I Vini d’Italia, 1961).



**Classification:** IGT

**Grape variety:** Dolcetto 90%, Merlot 10%

**First year produced:** 2012

**Climate:** continental, with hot summers and optimal temperature ranges. Cold, snowy winters, with rain distributed throughout the year.

**Training system:** Guyot

**Aging:** 24 months in French oak barriques.

**Vinification:** grapes picked by hand, destemmed and softly pressed. Controlled temperature fermentation in stainless steel tanks. Maceration for approximately 10 days.

**Aroma:** Floral notes, red fruits, vanilla and spices.

**Flavor:** dry, warm and very soft.

**Alcohol content:** 13% vol.

**Pairings:** appetizers, salami and cheese plates, pasta and rice dishes with white truffle, pasta with Bolognese sauce, red meats.

**Aging potential:** 5 years



# MONTELETO CHARDONNAY

This nicely balanced, straw yellow wine comes from the hills of Gubbio, at 500 meters above sea level, with a very temperate climate and clayey and calcareous soil. The delicate, fruity aroma and elegant, harmonious flavor make it ideal in combination with fish or vegetable-based pasta and rice dishes.



**Classification:** IGT

**Grape variety:** Chardonnay 100%

**First year produced:** 2015

**Climate:** continental, with hot summers and optimal temperature ranges. Cold, snowy winters, with rain distributed throughout the year.

**Training system:** Guyot

**Aging:** 6 months in stainless steel, 2 months in the bottle

**Vinification:** grapes picked by hand, softly pressed.

Controlled temperature fermentation in stainless steel tanks. At the end of fermentation the wine is left on the fine lees for 4 months.

**Aroma:** fruity notes of yellow peach, citrus and floral notes of yellow blossoms

**Flavor:** dry, fresh and flavorful

**Alcohol content:** 13% vol.

**Pairings:** cold appetizers, legume soups, white meats

**Aging potential:** 3 years

The **AZIENDA AGRARIA SEMONTE** is perfectly located in the extensive area of Gubbio, whose pristine nature and environment provide a splendid setting for a city rich in history, culture and traditions. It is a place of spectacular scenic beauty also for its excellent agricultural products, as can be seen by the production of this wine, which begins from the marly soil at an elevation of 800 meters above sea level. The soil, slope, exposure and climate are fundamental elements for every terroir and the wine it produces; thus the traces of ancient cultures find space among the perfect geometries of this estate's vineyards. It is this tradition that lives on today in Giovanni Colaiacovo's new family enterprise, which has always believed in the values of a land that is unique in its kind.

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