



SGALY
AZIENDA AGRICOLA

CUM A



It's the result of a conscientious selection of Montepulciano and Barbera grapes growing in our oldest and sunniest vineyard facing the late republican era roman Sanctuary (II-I century b.C.), situated in an hamlet called "la Cuma" in Monterinaldo (an ancient village halfway between Sibillini Mountains and the Adriatic Sea).

After a long and careful wine making in stainless steel vats, it keeps on ageing in little oak barrels for not less than 1 year and complete its refining in bottles for 6 months. It extols its virtues with roast and grilled meat, game and matured cheese.

Serve at 18°C.



TECHNICAL CARD
Self Management Commercial Farm
Organic farming in accordance with the E.E.C. Regulation 2092/91

WINE

Name	CUMA
Origin of the name	Name of the Archaeological Area facing Sgaly's vineyard
Denomination	Red Marche I.G.T. (label guaranteeing the geographical place of production of the wine).
Year of production	2005
Grapes	Montepulciano 90% - Barbera 10%
Quantity of bottles produced	No. 6000
Lands of production	Monterinaldo and Ortezzano (Two ancient villages halfway between Sibillini Mountains and the Adriatic Sea)

LANDS

Physical/ chemical features	Claylike and limestone
Location	Hill
Altitude	300 metres above the sea level
Aspect	Montepulciano: South - Barbera: East, South-East

VINEYARDS

Age	Montepulciano: 41 years - Barbera: 29 years
Vineyard farm system	Espalier
Vineyard farm form	Modified Sylvoz
Measurement	3 x 2 meters
Surface area	Ha 2,2
Yield Quintal/Ha	Montepulciano 70 - Barbera 50
Harvest time	Montepulciano: the last ten days of October - Barbera: the first ten days of October

GRAPES

Thinning out	Not carried out, because of the natural low production/hectar
Selection	Manual for every single bunch of grapes, during the harvest
Harvest	Manual in 200 - 250 Kg Bins

Wine- making

Within 8 hours from the harvest, the grapes are put in a special machine which removes the stalks , and, with the aid of an exchanger of heat, they are immediately taken to a temperature of 6° C.The grapes keep on macerating at a constant temperature in a fermenting vat for about 48-72 hours, to extol all the fragrance.

Afterward, with the beginning of the fermentation, starts the remixing and the emptying for 15-20 days in stainless steel vats at a constant temperature of 18°C:

Grape pressing and malolactic, then passage into french oak barrels "Allier" for not less than one year.

STABILIZATION

In a special cistern at 5°C for 15 days, then soft filtering at 1 micron

REFINING

In bottles in an air conditioned room for not less than 6 months.

PACKAGING

6 bottles boxes. Lying down on pallets containing 77 boxes

MAIN ANALYTICAL PARAMETERS

Alcohol	13,88	% vol
total acidity	6	grams/liter
total sugar	1,7	grams/liter
Net extract	26,1	grams/liter
PH	3,25	

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