



BARCOLI

Rosso affinato in legno

Type of wine: red

Grape variety: 40% Merlot 30% Cabernet Franc 30% Corvina

Denomination: Colli Mantovani Alto Mincio

Alcohol content: 14,50% vol.

Total acidity: 5,90 g/liter

pH: 3,50

Sugars: 9 g/liter

Vineyard location: Reale in Volta Mantovana

Altitude: 90 m. a.s.l.

Exposure: south south-est

Terroir: medium Morenic dough, loamy, with a drainage layer

Vineyard density: 5200 vines / Hectare

Production per vine: 1,8 kg

Training system: Guyot

Cutting: manual

Harvest: manual at the beginning of October with grape selection

Drying: during the maturation of the grapes, we manually eliminate the leaves that cover the grapes, in order to better expose the grapes to the sun rays and to over-ripening the grapes for 30 days.

Vinification: red wine vinification with cryo-maceration of the grapes for 48 hours at controlled temperature at 4° C. After punching down the must to extract aromas from the skins, the alcoholic fermentation on the skins starts at the temperature 20° C in steel vats for 15 days. We willingly interrupt the fermentation at 15° alcohol,

to preserve a natural residual sugar.

The wine remains on the fine lees till the bottling.

Refinement: 12 months in American oak Tonneaux (500 liters), then minimum 6 months in bottle

Ageing: 7 years

Serving temperature: 16°-18° C

Colour: intense and dark ruby red

Bouquet: refined and elegant, reminds to red berried, dried plums, a bit spicy.

Taste: full-flavored, persistent and generous, velvety with the right well-structured tannins.

Serve with: perfect with game, stews, roasted red meat and ripened cheese.

Bottle: classical Bordeaux conical

Size: 750 ml.

Cork: Nomacorc-bio made by sugar cane polymer

Packaging: 6 bottles in horizontal position, single packaging for