



# ROSSO DEL CIANO

Rosso da meditazione

**Type of wine:** red sweet

**Grape variety:** blend of 5 grapes

**Denomination:** Colli Mantovani Alto Mincio

**Alcohol content:** 14% vol.

**Total acidity:** 6,20 g/liter

**pH:** 3,50

**Sugars:** 90 g/liter

**Vineyard location:** Reale in Volta Mantovana

**Altitude:** 95 m. a.s.l.

**Exposure:** south south-est

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

**Vineyard density:** 5500 vines / Hectare

**Production per vine:** 1,2 kg

**Training system:** Guyot

**Cutting:** manual

**Harvest:** manual in small boxes of selected grapes at the end of October.

**Drying:** during maturation of the grapes, we manually eliminate the leaves that cover the grapes, to better expose the grapes to the sun rays.

Manual harvest with an over-ripening of the grapes for 40 – 50 days.

**Vinification:** red wine vinification with cryo-maceration of the grapes for 24 hours at controlled temperature at 4° C. We push down the must to extract much aroma than possible from the skins. Then starts the controlled fermentation in touch with the skins at the temperature 20°C in steel vats for 15 days. We willingly interrupt the fermentation at 14° alcohol, to preserve a natural residual sugar.

Then the wine remains on the fine lees till the bottling.

**Refinement:** 6 months in bottle

**Ageing:** 60 months

**Serving temperature:** 14°-16° C

**Colour:** dark red.

**Bouquet:** strong personality, fruity, pleasant red fruit sensations, hints of marasca cherry, plum and blueberry, a bit of spicy.

**Taste:** pleasant, enveloping sweet and warm with a bitter ending typical of the noble rot.

**Serve with:** ideal at the end of the meal, goes well with blue cheese as Gorgonzola, a perfect meditation wine.

**Bottle:** classical Bordeaux conical

**Size:** 500 ml.

**Cork:** Nomacorc-bio made by sugar cane polymer