

Valcalepio DOC Rosso Torre del Mago

VINEYARDS:

- marly and chalky soil, with southern/southern-west exposure,
- 200 to 300 meters above the sea
- plant density 5000 vine-stocks/Ha
- Merlot (clones 180 - 181), Cabernet Sauvignon (clones 337 - 338)
- rootstock 41 B and Fercal chosen thank to their strong resistance to active lime
- espalier training system low cordon spur
- plant production 2 kg each plant
- hand-picked harvest in 15/18 kg boxes

VINIFICATION:

- traditional pressing and destemming
 - fermentation under controlled temperature (26°-28) in stainless steel
 - 6 days of maceration, with 2 pumping over and punching down per day,
 - malolactic fermentation in stainless steel
 - 6 months of maturation in big barrels then, in concrete tank for more 6 months
- bottling then 1 to 3 months in glass

ANALYTICAL DATA:

- alcohol 13,22 % Vol.
- total acidity 5,32 g/l
- sugar < 1 g/l
- Sulphur dioxide 60 mg/l



VALCALEPIO
D.O.C.
ROSSO
· 2015 ·

*Prodotto con uve Merlot e Cabernet Sauvignon.
Proviene da vigneti con esposizione Sud Ovest su
marna argillo-calcareo a circa 200 m s.l.m. Maturato
in botti di rovere per 4 mesi e affinato in bottiglia.*

Imbottigliato da Tenuta Castello
di Grumello s.a.s. società agricola.
GRUMELLO DEL MONTE - ITALIA
PRODOTTO IN ITALIA

0,75l e

13,5% vol

Contiene Solfiti · Contains Sulfites

