

Valcalepio DOC Rosso Riserva

IL CASTELLO

Vineyards:

- marly and chalky soil, with southern/
southern-western exposure,
300 to 350 meters above the sea
- plant density 5500 vinestocks/Ha Merlot (clones 180 e 181) e Cabernet Sauvignon (cloni 337 e 338); root stock 41 B and Fercal chosen thank to their strong resistance to active lime
 - espalier training system low cordon spur
 - plant production 1 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
 - 15 days of maceration, at first with 2 pumping over and punching down per day, fmalolactic fermentation in stainless steel

12 months of maturation in barrques bottling without filtration, then 3 to 5 months in glass



ANALYTICAL DATA

alcohol: 13,52 % vol

total acidity: 5,3 g/l

sugar < 1 g/l

Sulphur dioxide 90 mg/l

