

Valcalepio DOC Rosso

Vineyards:

-marly and chalky soil, with southern/southern-west exposure,

200 to 3500 meters above the sea plant density

5000 vinestocks/HaMerlot (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 1 kg each plant

-hand-picked harvest in 15/18 kg boxes

Vinificazione:

-traditional pressing and destemming

-fermentation under controlled temperature (26°-28) in stainless steel

6 days of maceration, at first with 2 pumping over and punching down per day

malolactic fermentation in stainless steel

6 months maturation in barrel and in concrete tank bottling 1 to 3 months in glass

Analytical data:

alcohol: 13,22 % vol

total acidity: 5,2 g/l

sugar: < 1 g/l

sulphur dioxide: 102 mg/l

