

TENUTA CASTELLO DI GRUMELLO
IL BROLO DEI GUELFİ DA VARIETA' AUTOCTONA MERERA
2015



VINEYARDS:

- *marly and chalky soil, with eastern exposure,*
- *about 200 meters above the sea*
- *plant density 5500 vinestocks/Ha*
- *variety Merera (mass selection)*
- *rootstock 420 A*
- *espalier training system, low Gujot*
- *plant production 1,2 kg each plant*
- *hand-picked harvest in 15/18 kg boxes*

VINIFICATION:

- *traditional pressing and destemming*
- *fermentation under controlled temperature (26°-28) in open wooden vats*
- *8 days of maceration, with 2 punching down per day,*
- *malolactic fermentation in stainless steel*
- *12 months of maturation in tonneaux and barriques third passage bottling, then 1 to 3 months in glass*

ANALYTICAL DATA:

- *alcohol 12,30 % Vol.*
- *total acidity 6,84 g/l*
- *sugar 3 g/l*
- *Sulphur dioxide 85 mg/l*