

**TENUTA CASTELLO DI GRUMELLO
COLLE CALVARIO
VALCALEPIO DOC ROSSO RISERVA 2011**



VINEYARDS:

- *marly and chalky soil, with southern/southern-east exposure,*
- *300 to 350 meters above the sea*
- *plant density 5500 vinestocks/Ha*
- *40% Merlot (clones 180 - 181), 60% 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*

VINIFICATION:

- *traditional pressing and destemming*
- *fermentation under controlled temperature (26°-28) in stainless steel*
- *20/25 days of maceration, at first with 2 pumping over and punching down per day, then only one*
- *pips separation*
- *malolactic fermentation in stainless steel*
- *18 months of maturation in French oak barriques (Allier, Tronçais), blend, bottling without filtration, then 5 to 7 months in glass*

ANALYTICAL DATA:

- *alcohol 14,45 % Vol.*
- *total acidity 6,3 g/l*
- *sugar < 1 g/l*
- *Sulphur dioxide 70 mg/l*