



## WINE TECH SHEET

### VINO ROSSO 2019

Name of the wine:	Vino Rosso 2019
Grape variety:	Montepulciano d'Abruzzo – 90% - 10% other variety
Vintage:	2019
Alcohol:	12,5%
Soil:	Clay and limestone
Soil management:	Biodynamic method
Training form:	Guyot
Period of harvest:	3 <sup>rd</sup> week of September
Picking method:	Mechanical
Winemaking process:	Grapes are destemmed and gently crushed, then transferred to stainless steel tank. Here the maceration is very fast and takes not more than four days. In the meantime the alcoholic fermentation starts with selected yeasts.
Ageing:	The wine rests in stainless steel tanks for a period of four months before the bottling.