



COLLE ALTO ATINA DOC ROSSO

Type: Red, Atina Rosso DOC

Grapes: Cabernet Sauvignon and Cabernet Franc 80%, Merlot 15%, Syrah 5%

Altitude: m 410-500 mt

Soil: calcareous clay

Growing method: spurred cordon

Density: 5.500-6.000 plants per hectare

Yield per hectare: 40-50 q

Vinificazione: manual harvesting, destemming-crushing of the pips, alcohol fermentation at controlled temperatures 28-30°C for 10-15 days, malolactic fermentation in stainless steel tanks, fining in stainless steel tanks for 6 months, ulterior fining in bottles for 3 months.

Alcohol grading: 13%

Colour: ruby red with violet nuances

Aroma: Full, with fruit aroma (wild cherry, and also raspberry, blackberry) accompanied with delicate herbaceous accents

Taste: soft, large, almost masticable, the tannin is grainy and fleshy but elegant, well diffused and can be diluted. A pleasing concluding taste of dark berries.

Total produce: 10.000 bottles
