

Bio

I SALICI 2019



mOnte
delle vigne



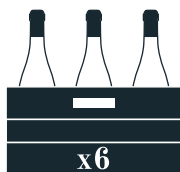
AGRONOMIC CHARACTERISTICS

Grape variety: 100 % Lambrusco Maestri
Exposure: South West
Altitude: 200 mts
Soil type: Calcareous clay soils
Plants density: 6000 plants/Ha
Training system: Guyot
Yield per hectare: 90 ql.
Harvest time: September/October
Average age of vines: 20 years



ENOLOGICAL CHARACTERISTICS

Classification: I.G.T.
Bottles produced: 2.000
Harvesting: Hand-picked with selection of grapes
Fermentation temperature: < 25° C
Fermentation period: About 20 days including a partial period of fermentation on the skins
Second fermentation: Natural fermentation in the bottle
Alcohol content: 12 % Vol.



ORGANOLEPTIC CHARACTERISTICS



Colour: Deep ruby red with violet reflections.



Palate: Excellent structure, well-balanced and has a long finish with mineral notes.



Nose: Intense and vinous with hints of red fruit, Amarena cherry, cherry and wild berries.



Serving temperature: 12° C



Food pairing: Rich meats, dark chocolate (85%, 90%, 100%).