

Sospiro

Rosso d'Italia



RED STILL WINE



ITALY



EMILIA ROMAGNA

TASTING NOTE

Light-bodied, juicy red, perfumed with violet and rose and flavoured with blackcurrants and other berries.

VITICULTURE

SURFACE Hills and plains
HEIGHT 0-150 m
SOIL TYPE Medium soil, clay
EXPOSURE South-East
YIELD 4,500 plants/ha
VITICULTURAL TECHNIQUE Spurred cordon and Guyot
YIELD 12,000 kg/ha
HARVEST PERIOD Second half of September
TYPE OF HARVEST By hand - mechanical

VINIFICATION

PRESSING Traditional
FERMENTATION TANK 600/1000
FERMENTATION TEMPERATURE 24-26°C
FERMENTATION PERIOD 10 days
DAYS OF CONTACT BETWEEN MASS AND GRAPE SKINS 8 days
MALOLACTIC FERMENTATION After alcoholic fermentation
FINING
CONTAINER Inox Tank

FOOD MATCHING

Great with charcuterie or tuna steaks.

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Sangiovese (70%), Montepulciano (20%), Nero d'Avola (10%)
CLOSURE	Screw cap
SKU CODE	E78061NV
EXPRESSION	Red, Light and Juicy
COUNTRY	Italy
REGION	Emilia Romagna
ALLERGENS	Sulphur
CLOSURE	Screw cap
PH	3.3
TOTAL ACIDITY	5.2g/l Tartaric
RESIDUAL SUGAR	1.2g/l
SKU	E78061NV