Sospiro

Rosso d'Italia



RED STILL WINE | ITALY | EMILIA ROMAGNA

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

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.