

VIGNAGIULIA

Offida DOCG Rosso



Grape varieties: 100% Montepulciano

Production Area: Carassai, Val Menocchia, halfway up the hillside; south-west exposure (altitude: 150 m a.s.l.).

Soil: good drainage because of gravel; alluvial soil with a balanced mix of clay, sand, silt and limestone.

Vine training system: trellis system with Guyot method.

Density: 3,000 vines per hectare

Yield per hectare: 6 tons

Grape yield in wine: 60%

Harvesting season: early to mid-October.

Harvest: by hand in small crates.

Alcoholic fermentation: in stainless steel vats at a temperature between 25°C and 27°C for 10 days.

Aging: French oak tonneaux and barriques (50% new, 25% second passage, 25% third passage) for at least 24 months.

Refinement: 1 year in the bottle.

ABV: 14%

PH: 3.40

Total acidity: 5,5-6 g/l (tartaric acid)

Dry extract: 31 g/l

TASTING NOTES:

A Montepulciano that is free from the characteristic traits of invasive winemaking process and the harshness of naïve production. Cherry, fleshy fruits, wonde.