

ANTITESI
Ravenna rosso IGP



2021 VINTAGE

GRAPE VARIETY:

sangiovese "appassito" 40%, merlot 60%

VINEYARDS:

Name: Querce Francesca (sangiovese) and Calanco nuovo (merlot)

Exposure: south-east Querce Francesca and west Montignano piccolo

Soil: red clay with chalk and white clay from calanchi

TRAINING SYSTEM:

bush

No PLANTS PER HECTARE:

from 7600 to 11000 (bush)

YEAR OF PLANTATION:

Querce Francesca (1997) and Calanco nuovo (1997)

DATE OF HARVEST:

August 22st (merlot), September 29th (sangiovese)

FERMENTATION: merlot is fermented in small sized stainless steel tank with maceration of 15 days; it is fermented again with sangiovese, after it is naturally dried in the vineyard for 15 days.

AGING:

4 months in 225 lt french oak barrels and 1 month in bottle

ANALYTICAL DATA:

alcohol (% volume):	14,86
residual sugar (g/l):	9,9
total acidity (g/l):	6,40
volatile acidity (g/l):	0,60
pH:	3,52
malic acid (g/l):	<0,10
dry extract (g/l):	32,00
Total phenolics (mg/L):	3196

No OF BOTTLES:

3300 full bottles

