

ROSA DI CEPARANO

Ravenna IGP rosato



2021 VINTAGE

GRAPE VARIETY:

sangiovese 80% - syrah 20%

VINEYARD:

Name: Montignano Grande e sopra Vicchio

Exposure: south-east

Soil: clay, limestone

TRAINING SYSTEM:

Gobelet

No PLANTS PER HECTARE:

5.000 and 7.000

YEAR OF PLANTATION:

1999 and 2018

DATE OF HARVEST:

August 26th (syrah) and September 7th (sangiovese)

FERMENTATION:

Short skin contact in touch with dried ice, a gentle quick pressing and then the fermentation at 16°C for 2 weeks

AGING:

4 months in concrete tanks on the fine lees and 1 month in bottle

ANALYTICAL DATA:

alcohol (% volume):	12,47
residual sugar (g/l):	3,0
total acidity (g/l):	5,90
volatile acidity (g/l):	0,32
pH:	3,21
malic acid (g/l):	1,14

No OF BOTTLES:

8.800 full bottles

AWARDS:

Vinous - Eric Guido: 2021- 90/100

