

## ROSA DI CEPARANO

Ravenna rosato IGP



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RAVENNA  
INDICAZIONE GEOGRAFICA PROTETTA  
ROSATO



## 2022 VINTAGE

### GRAPE VARIETY:

sangiovese 50% - syrah 50%

### 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 30th and 31st (syrah) and September 9th (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 a month fining in bottle

### ANALYTICAL DATA:

|                         |       |
|-------------------------|-------|
| alcohol (% volume):     | 12,40 |
| residual sugar (g/l):   | 3,0   |
| total acidity (g/l):    | 6,49  |
| volatile acidity (g/l): | 0,33  |
| pH:                     | 3,05  |
| malic acid (g/l):       | 0,69  |

### No OF BOTTLES:

7.142 full bottles

### AWARDS:

*Vinous - Eric Guido:* 2020- 90/100

*Vinous - Eric Guido:* 2021- 88/100

