



## Barbarossa

"Cuveé Mario Pezzi" Vigna dello Spungone

**Geographical area** Forlì IGT red

**Grape variety** Barbarossa 100%

### VINEYARD

**Average planting age** 25 years

**Vine density** 6.000 vines per ha

**Yield per hectare** 80 q.li

**Elevation** 110 mt

**Exposure** South-West

**Training method** spurred cordon

**Soil profile** Mostly gravelly-Sandy with discontinuous ranges of silt and clay.

**Harvest period** 20 September 2016

### CELLAR

Destemming and maceration for 5 days in stainless vats.

**Ageing** in cement tank for 3 months

**Bottling** 21 March 2017

**Bottle ageing** 3 months

### TECHNICAL DATA

**Produced bottles** 24.000

**Alcohol** 13,5

**Total acidity** 5,36 g/l

**pH** 3,58



Intense ruby



Floral: violet, peony, and rose. Fruity: cherry, plum and raspberry. Spicy with cinnamon and thyme.



Succulent and harmonious. Great softness and freshness. Lingering finish with typical aromatic component.