



su'entu



IGT MARMILLA ROSSO BOVALE

GRAPE VARIETIES

Bovale.

AREA OF PRODUCTION

Marmilla.

CLIMATE

Temperate-warm, with mild winters and hot summers with little rainfall.

SOIL

Clayey with presence of limestone.

VINE BREEDING, DENSITY PER HECTARE

Approximately five thousand vines, vertical trellis (Guyot pruning system).

GRAPE YIELD PER HECTARE

40 quintals.

HARVESTING

Manual in crates, from the middle to the end of September.

VINIFICATION

Destemming, fermentation in steel at 25 C° and maceration for 7 days, followed by soft pressing.

MATURATION

In *barriques* and *tonneaux* of first and second steps for 12 months and a minimum of 2 months of maturation in the bottle.

VISUAL ANALISYS

Ruby red with violet hues, beautiful vivid color, consistent.

OLFACTORY ANALISYS

Excellent olfactory intensity, fleshy nose, red fruits in alcohol with spicy.

TASTING ANALISYS

Good enveloping, warm, soft, mellow tannins and good correspondence taste olfactory.

PAIRINGS

Meats and rich cheeses, but also in simple conversation.

SERVICE TEMPERATURE

15-16 °C, serve preferably in big glasses.

