

MONFERRATO ROSSO D.O.C. "CORPO"



CÉPAGE: 100% Cabernet-Sauvignon

PLANT : guyot simple

YIELD: 56 hectolitres / Ha

RIPENING: for 6 month into stainless steel vats and for further 6 months in small French oak barrels (tonneaux)

REFINING: for 6 months in bottle

FERMENTATION TEMPERATURE: 22-24 ° C at the beginning of fermentation for bringing out the fragrances, then at 27-28 ° C

MALOLACTIC FERMENTATION: directly after refining in small French oak barrels

BOTTLE PERIOD: August – September

ALCOHOL CONTENT: 13,0% by Volume

TOTAL ACIDITY: 5,5

PH 3,46

AVERAGE ANNUAL PRODUCTION: 2.000 bottles (750 ml)

AGING CAPACITY: 4 -5 years