

## TECHNICAL SCHEDULE ROSSO IGT "ARPAIA" 2016

- Characters :** A very regular vintage, quite sunny but never too hot with the right amount of rainy.
- Grapes :** 100% Sangiovese Grosso.
- Vintage :** At the beginning of September the grapes were hand gathered and selected in baskets (20 kilos). Being the cellar very near, grapes were quickly destalked and softly crashed then put by gravity into the steel tanks. There keeping temperature always under control, grapes started their fermentation.
- Wine-Making:** Traditional way of wine-making were adopted. Permanence of grapes on the dregs lasted 15 days at the temperature of 29° C. max. During the first week of fermentation with pomp-over we make punch-down and some delestages to obtain an excellent extraction of the color, good body and staff.
- Aging process:** After several pouring off into steel tank and after the malic fermentation was bottled in May and stored in a place where humidity and temperatures are always kept under control.
- Colour:** Bright ruby red.
- Bouquet:** Cherry and violet notes typical from a Sangiovese from a good cold vintage.
- Flavour:** His good acidity and fruity expression make this wine quite easy to drink. Long and pleasant finish with well integrated tannins.
- Food Pairing :** All-menu wine, best with braised , roast , grilled-meat and medium aged cheeses.

<b>Data :</b>	Alcohol :	ml 100	14,25
	Total acidity	g/l	4,76
	Dry extracts	g/l	29,20
	Reducing sugars	g/l	0,9
	Volatile acidity	g/l	0,52
	Total SO2	mg/l	86,0