



OINOE VINI

**ROSSO PARMA**  
Colli di Parma Rosso  
DOC



<b>Vintage</b>	2021
<b>Denomination</b>	Colli di Parma Rosso DOC
<b>Category</b>	Still red wine
<b>Grape Varieties</b>	Barbera 75%, Bonarda 25%
<b>Soil Type</b>	Reddish soil, deep and rich in gravel skeleton. The substrate is made of clayey dark-grey fossil marls.
<b>Plant density/Yield per hectare</b>	1800 plants/ 50 Q.
<b>Vineyard/Age of vineyard</b>	Vigna del Tenore-Guardasone / 56 years old
<b>Time of harvest</b>	First decade of October
<b>Winemaking notes</b>	Picking: manual with grapes selection Maceration: 30 days with pump-over and punchdowns Malolactic fermentation: yes Refinement: 12 months- 80% steel, 20% tonneau Ageing: 12 months inside the bottle
<b>Tasting notes</b>	<b>Color:</b> Deep ruby red <b>Nose:</b> Intense and fruity, with red fruits, floral aromas and hints of spices on the finish. <b>Taste:</b> The taste profile is well-balanced and rich, with a good acidity that mitigates the alcohol content of the wine. Tannins are smooth and balanced.
<b>Analytical data upon bottling</b>	Alcohol 16% Vol, Total acidity 6,94 g/l, pH 3,51
<b>Total SO2</b>	84 mg/l
<b>Serving temperature</b>	16-18 °C