

ROSSO DI PARMA

Colli di Parma Rosso DOC

2023



Grape Varieties

Barbera 75%, Bonarda 25%

Soil Type

Reddish soil, deep and rich in gravel skeleton. The substrate is made of clayey dark-grey fossil marls.

Plant density/Yield per hectare

1800 plants/ 50 Q.

Vineyard/Age of vineyard

Vigna del Tenore-Guardasone / 56 years old

Time of harvest

First decade of October

Winemaking notes

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

Tasting notes

Color: Deep ruby red

Nose: Intense and fruity, with red fruits, floral aromas and hints of spices on the finish

Taste: 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.

Analytical data upon bottling

Alcohol 16% Vol. Sulfur dioxide is 84 mg/l

Serving Temperature

16 - 18 °C

OINOE