

# ROSSO DI PARMA

## Colli di Parma Rosso DOC

### 2021

### MAGNUM



#### 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

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

#### Serving temperature

16 - 18 °C

OINOE