



OINOE VINI

Brezza di Monte

Solatio



Vintage	2021
Denomination	Rosso Emilia IGT / Organic wine
Category	Still red wine
Grape varieties	Merlot 60% Barbera 40%
Soil type	Deep and calcareous clay
Plant density/Yield per hectare	5670 plants/ 70 Q.li
Vineyard/Age of vineyard	Ozzano / 20 years old
Time of harvest	Last decade of Septemer
Winemaking notes	Picking: Manual with selection of grapes Maceration: 30 days with pump-over and punchdowns Malolactic fermentation: yes Refinement: Big oak barrels, tonneau and barrique Ageing: Bottle
Tasting notes	Color: Ruby red Nose: Elegant and harmonious, with fruity notes and delicate spices at the end. Taste: Well balanced and pleasant, with a good freshness and structure, and soft well-dosed tannins.
Analytical data upon bottling	Alcohol 15% Vol, Total acidity 6,6 g/l, Sugar residual 0 g/L
Total SO2	93 mg/L
Serving Temperature	14-16 °C