

BREZZA DI MONTE SOLATIO

Barbera Colli di parma DOC

2021

MAGNUM



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 / 18 years old

Time of harvest

Last decade of September

Winemaking notes

Picking: Manual with grapes selection

Maceration: 30 days with pump-over and punchdowns

Malolactic fermentation: Yes

Refinement: Big oak barrels, tonneau and barrique

Ageing: Bottle

Tasting notes

Colour: Ruby red

Nose: Elegant and well balanced, 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

Alcool 15% Vol. Sulfur dioxide is 90 mg/l

Serving temperature

14 - 16 °C

OINOE