

rossomarea

2009

Colli di Salerno IGT



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Igt colli di salerno

vintage:

2009

total production:

9.000 bottles, 100 magnum

alcohol by volume:

14%

grapes:

Aglianico 80%, Merlot 20%

grapevine training:

bilateral guyot - cordon system

yield per hectare:

60 quintals per hectare

average age of vines:

20 years

grapes harvest:

Aglianico on October 12th

Merlot on September 28th

vinification:

fermentation in steel tanks

at controlled temperature

ageing:

steel tanks / 6 months

barriques / 16 months

bottles / 15 months

stabilization:

light clarification with egg white

bottled in:

september 2011

available to be consumed in:

december 2013

description:

to the eye it looks like being ruby coloured with purplish tones. To the nose it appears to be young with berry, ripe hay, moor and cherry notes. The taste is rich, pleasant and round, with extremely soft and fruity tannins.

Pairings:

pasta with thick tomato sauces, red meats like salami, medium seasoned cheese.

Serving temperature:

16 - 18 °C

Packaging:

box with 6 bottles (750 ml each)

1 magnum, 1500 ml



Clunarossa *vini e passione*

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