



Soremidio

IGP Lazio Rosso

Zone of Production	Tarquinia, Loc. Pitchfork of Palm - Lazio.
Vine	Montepulciano 100%.
Epoch of the vintage	Second half October.
Altitude vineyards	100 mt on the level of the sea.
Type of ground	Middle mix - clayey.
Type of breeding	spurred Cord.
Solar exposure	Southwest.
Density plant	4.000 barbatelles for hectare.
Maximum yield	40 q.lis for hectare.
Made grape in wine	60%.
Vinificazione	Maceration on the peels for 10 days with numerous follature.
Alcoholic fermentation	In steel inox.
Malolactic fermentation	Entirely turn in barrique.
Aging	In barrique Allier and Nevers for 12 months.
Refinement	In bottle for 12 months.
Color	Red dark ruby with purplish fingernail.
Perfume	Toasting, jam of mature red fruits.
Taste	Great structure, the final expresses length.



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