



settimo®

Classification: Terre del Volturno IGT
Grape varietal: Pallagrello Nero and Casavecchia
Production area : Pontelatone (Caserta/Italy)
Vineyard Location: Audelino, Foglio 13, Particella 22, 23, 24, 25, 26, 27
Vineyard area: 6 ha
Altitude: 156 m a.s.l.
Soil type: volcanic with a fairly good presence of minerals
Training system: Guyot
Planting density: 5.200
Yield per hectare: 6 tons
Result per hectare: 60 %
Harvest period: first decade in october
Vinification: in stainless steel with maceration on the leece for 14 days
Malolactic fermentation: in stainless steel
Fining: in bottle for 6 months

ANALYTICAL FACTS

Alcohol: 13 %
Acidity: 6,6 g/l
PH: 3,6
Extract: 29 g/l

Cherry character is married to moderately firm tannins with fresh and good intensity on the long finish. Light red.

(Gambero Rosso)