

BORGOCOL

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TERRA CASTAGNERA

Denomination: Red wine

High: 250 m a.s.l.

Soil type: clay

Orientation and exposure of the vines: east / west

Cultivation system: Sylvoz

Stumps/ ha: 3.000-3.500

Grape yield q.li/ha: 80 q.li/ha

Harvest time: early October

Fermentation: with the skins for 15 days and then without the skins for 5 days

Malolactic fermentation: total and spontaneous after fermentation

Pressing: soft

Aging: 12 months in used French oak barriques

Maturation duration: 120 days in the bottle before commercialization

Yield of grapes into wine: 65%

Alcohol: 13% vol

Sugar residue (g / l): 2

Total acidity (g / l): 4.50

Ph: 3.50

Dry extract (g / l): 28

Aphrometric pressure bar a 20 ° C: 0.00

Food Pairing: grilled meats, stews and noble game, or with the best aged cheeses.

Serving temperature: serve in a large glasse at a temperature of 16-18 ° C.

Conservation: keep in a cool room, possibly away from light and heat sources

TECHNOLOGY

The harvest takes place manually in October followed by the crushing and destemming. The crushed grapes begin fermentation / maceration which lasts 20 days, at a temperature of 26/28 ° C to facilitate the extraction of the substance dye contained in the skin of the berries; the racking and the completion of alcoholic and malolactic fermentation, all in containers of steel. Kept on its lees for a few months, the wine is then clarified in a natural way and moved to barriques for aging in wood, this lasts about 12 months. Finally it is bottled and aged in the bottle for few months.

ORGANOLEPTIC CHARACTERISTICS

Color: good ruby red

Bouquet: marked hints of ripe red fruit with light notes vegetable and spicy.

Taste: The flavor is full and velvety, with good tannins but pleasantly soft and with excellent structure.

