

# COLPIZZARDA

## Tai Rosso Colli Berici Doc





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- Name** Colpizzarda  
**Wine classification** Tai Rosso Colli Berici Doc  
**Grapes variety** Tai Rosso 100%  
**Production area** Lonigo and Alonte, I the very hearth of Doc Berici Hills  
**Bottles produced** 10.000 (0.750 lt)
- The vineyard**  
*Name* - Colpizzarda, property of Dal Maso Company  
*Age of grapes* - 18 years  
*Soil* - clay free grain, with medium-high limestone contents  
*Exposure* - south  
*Altitude* - Hill, 150 mt above sea level  
*Planting density* - 5.000 vines/ hectare  
*Training system* - spur pruned short cordon  
*Nr of buds per plant* - 8  
*Yield per hectare* - 70 quintals  
*Cultivation* - spare fertilization, shoots trimming and thinning out of exceeding grapes  
**Harvest period and method**  
Mid of October, hand-picking in crates
- Vinification**  
*Brief description:* after grapes are crushed and de-stemmed, they remain for 10 days on their skins in 50Hl open vats, the cap is punched 6 times a day.  
*Fermentation equipment* - stainless steel tanks  
*Fermentation temperature* - 24° - 32° C  
*Maceration period* - 10 days  
*Fermentation period* - 15 days  
*Maturation period* - 14 months in oak barrels, refined in bottles for months  
*Bottling period* - March, in the second year after harvesting
- Chemical information about the product**  
*Total acidity*- 5,6 g/l  
*Ph* - 3,52  
*Tot. dry extract.* g/l 32  
*Alcohol contents, %* - 14,20  
*Reducing sugars, g/l* - 3,7  
*Tot. SO2, mg/l* - 60  
*Free SO2, mg/l* - 18
- Description**  
Intense ruby red colour;  
Wide, elegant aroma with little red fruits notes  
The palate is fine and long lasting  
**Ageing potential**  
8-10 years
- Food coupling**  
Red meat and game and hunting foods in general, ox in the Burgundy's style.  
  
*With some Vicenza's traditional meals...*  
Turkey escalopes, cabbage soup, stewed tripe
- Service temperature**  
*Temperature* -14°-16°C.; uncork from 15 to 30 minutes before serving

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