

# MONTEMITORIO


Tai Rosso Colli Berici Doc





# M O N T E M I T O R I O


Tai Rosso  
Colli Berici




 <b>Name</b>	Montemitorio
<b>Wine classification</b>	Colli Berici Doc
<b>Grapes variety</b>	Tai Rosso 100%
<b>Production area</b>	Lonigo and Alonte, in the hearth of the Colli Berici Doc area
<b>Bottles produced</b>	20.000 (0,750 lt)

 <b>The vineyard</b>
<i>Name</i> - Various lots in Alonte and Lonigo
<i>Age of grapes</i> - 16 years
<i>Soil</i> - clay free grain, with medium-high limestone contents
<i>Exposure</i> - south
<i>Altitude</i> - Hill, 150 mt above sea level
<i>Planting density</i> - 6.000 vines/ hectare
<i>Training system</i> - spur pruned short cordon/Guyot
<i>Nr of buds per plant</i> - 8
<i>Yield per hectare</i> - 95 quintals
<i>Cultivation</i> - natural fertilization, shoots trimming and thinning out of exceeding grapes
<b>Harvest period and method</b>
End of September, hand-picking in crates


 <b>Vinification</b>
<i>Brief description:</i> after grapes are crushed and de-stemmed, they remain for 7 days on their skins in 50HL open vats, the cap is punched 4 times a day.
<i>Fermentation equipment</i> - stainless steel tanks
<i>Fermentation temperature</i> - 24° - 32° C
<i>Maceration period</i> - 7 days
<i>Fermentation period</i> - 15 days
<i>Maturation period</i> - 12 months in cement and stainless steel tanks
<i>Bottling period</i> - August, in the first year after harvesting

 <b>Chemical information about the product</b>
<i>Total acidity</i> - 5,1 g/l
<i>Ph</i> - 3,45
<i>Tot. dry extract.</i> g/l 30,5
<i>Alcohol contents, %</i> - 13,3
<i>Reducing sugars, g/L</i> - 5,1
<i>Tot. SO<sub>2</sub>, mg/l</i> - 72
<i>Free SO<sub>2</sub>, mg/l</i> - 24

 <b>Description</b>
Ruby red colour; intense, fragrant aroma with wild berries notes and a pleasant spicy sensation.
The palate is persistent, well-balanced and robust


#### **Ageing potential**

5-6 years

 <b>Food coupling</b>
Perfect with elaborated first courses, red meat, game and hunting foods in general.

*With some Vicenza's traditional meals...*

Grilled salame, tagliatelle al tartufo (long pasta with truffles), beans soup, stewed mule

 <b>Service temperature</b>
<i>Temperature</i> -14°-16°C.; uncork 15 minutes before serving

 <b>Available sizes</b>
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0,75 lt 1,5 lt