

# COLPIZZARDA

Tai Rosso Colli Berici Doc





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Tai Rosso  
Colli Berici

- Name** Colpizzarda
- Wine classification** Colli Berici Doc
- Grapes variety** Tai Rosso 100%
- Production area** Lonigo and Alonte, in the heart of the Colli Berici Doc area
- Bottles produced** 6.000 (0.750 lt)

## The vineyard

*Name* - Colpizzarda, property of Dal Maso Company

*Soil* - clay free grain, with medium-high limestone contents

*Exposure* - south

*Altitude* - Hill, 150 mt above sea level

*Planting density* - 6.000 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* - 16 months in oak barrels, refined in bottles for months

*Bottling period* - March, in the second year after harvesting

## 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

## Sizes available

