

MONTEMITORIO


Tai Rosso Colli Berici Doc



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Tai Rosso
Colli Berici
Doc



	Name	Montemitorio
	Wine classification	Colli Berici Doc
	Grapes variety	Tai Rosso 100%
	Production area	Lonigo and Alonte, in the hearth of the Colli Berici Doc area
	Bottles produced	30.000

The vineyard

Name - Various lots in Alonte and Lonigo

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/Guyot

Nr of buds per plant - 8

Yield per hectare - 95 quintals

Cultivation - natural fertilization, shoots trimming and thinning out of exceeding grapes

Harvest period and method

End of September, hand-picking in crates



Vinification

Brief description: 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.

Fermentation equipment - stainless steel tanks

Fermentation temperature - 24° - 32° C

Maceration period - 7 days

Fermentation period - 15 days

Maturation period - 12 months in cement and stainless steel tanks

Bottling period - August, in the first year after harvesting



Description

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

6-7 years



Food coupling

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



Service temperature

Temperature -14°-16°C.; uncork 15 minutes before serving



Available sizes



0,75 lt



1,5 lt