

## ROSA DI CEPARANO

Ravenna IGP  
Rosato



## 2018 VINTAGE

### GRAPE VARIETY:

sangiovese 60% - syrah 40%

### VINEYARD:

**Name:** Montignano Grande and Querce

**Exposure:** south-east

**Soil:** clay, limestone

### TRAINING SYSTEM:

Gobelet

### No PLANTS PER HECTARE:

5.000

### YEAR OF PLANTATION:

1999-2006

### DATE OF HARVEST:

August 31st (syrah) and September 7th (sangiovese)

### FERMENTATION:

3 hours of skin contact in touch with dried ice, a gentle quick pressing and then the fermentation at 16°C for 2 weeks

### AGING:

4 months in concrete tanks on the fine lees and 1 month in bottle

### ANALYTICAL DATA:

alcohol (% volume):	12,95
residual sugar (g/l):	3,0
total acidity (g/l):	6,23
volatile acidity (g/l):	0,16
pH:	3,24
malic acid (g/l):	1,79

### No OF BOTTLES:

3.350 full bottles

