

# COLPIZZARDA


Tai Rosso Colli Berici Doc





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Tai Rosso  
Colli Berici





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

	<b>The vineyard</b>
	<i>Name</i> - Colpizzarda, property of Dal Maso Company
	<i>Age of grapes</i> - 23 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
	<i>Nr of buds per plant</i> - 8
	<i>Yield per hectare</i> - 70 quintals
	<i>Cultivation</i> - spare fertilization, shoots trimming and thinning out of exceeding grapes
	<b>Harvest period and method</b>
	Mid of October, hand-picking in crates


	<b>Vinification</b>
	<i>Brief description:</i> 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.
	<i>Fermentation equipment</i> - stainless steel tanks
	<i>Fermentation temperature</i> - 24° - 32° C
	<i>Maceration period</i> - 10 days
	<i>Fermentation period</i> - 15 days
	<i>Maturation period</i> - 16 months in oak barrels, refined in bottles for months
	<i>Bottling period</i> - March, in the second year after harvesting

	<b>Chemical information about the product</b>
	<i>Total acidity</i> - 5,8 g/l
	<i>Ph</i> - 3,61
	<i>Tot. dry extract.</i> g/l 33
	<i>Alcohol contents, %</i> - 15,10
	<i>Reducing sugars, g/l</i> - 3,9
	<i>Tot. SO<sub>2</sub>, mg/l</i> - 70
	<i>Free SO<sub>2</sub>, mg/l</i> - 21

	<b>Description</b>
	Intense ruby red colour;
	Wide, elegant aroma with little red fruits notes
	The palate is fine and long lasting
	<b>Ageing potential</b>
	8-10 years

	<b>Food coupling</b>
	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

	<b>Service temperature</b>
	<i>Temperature</i> -14°-16°C.; uncork from 15 to 30 minutes before serving

	<b>Sizes available</b>
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0.75 lt   1.5 lt   3 lt   5 lt   9 lt   12 lt