

MONTEMITORIO

Tai Rosso Colli Berici Doc



MONT NTE M I T O R I O

Tai Rosso
Colli Berici



	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	20.000 (0.750 lt)

	The vineyard
	<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
	Harvest period and method
	End of September, hand-picking in crates

	Vinification
	<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

	Chemical information about the product
	<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. SO₂, mg/l</i> - 72
	<i>Free SO₂, mg/l</i> - 24

	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
5-6 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
	<i>Temperature</i> -14°-16°C.; uncork 15 minutes before serving

	Available sizes
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0.75 lt 1.5 lt