



FATTORIA MONTICINO ROSSO

Technical sheet 8VENTI

Protected designation of origin	Late harvest wine
City of production	Imola (Bologna)
Location	Piratello / Montecatone
Position of the vineyards	Hill
Cru vineyard selection	Monticino Rosso's estate
Microclimate	Hilly, good temperature and the presence of sea breezes
Soil composition	Presence of clays more or less evolved (gray-brick, red opaque) and sands
Grape variety	Aromatic Malvasia of Candia
Training system	Spurred cordon
Vine density	3500 plants/hectares
Average age of vines	25 years
Average yield per hectare	40 ql. /hectares thanks to a good bunch thinning

Production characteristics

Harvest time	November
Harvest	The bunches are dried on the plant and harvested with great care, but only after they have been attacked by the noble rot
Blend	100 % Aromatic Malvasia of Candia
Vinification	In French barrels for 2 years
Fermentation	In French barrels
Temperature of fermentation	18° C
Aging	Old French barrels for 24 months
Malolactic fermentation	no
Wine classification	Sweet white wine made from overripe grapes with a total attack of botrytis cinerea
Output on the market	30 months after harvest
Alcohol content	13.50%
Bottle aging	8 months before the release on the market
Aging potential	To be consumed without time limitations
Bottle	0.5 l.
Cork	Natural cork
Pack	6 bottles in cardboard box horizontal



FATTORIA MONTICINO ROSSO

40026 IMOLA BOLOGNA ITALY

VIA MONTECATONE 10

TEL +39 0542.42.687 - FAX +39 0542 405.77

info@fattoriamenticinorosso.it - www.fattoriamenticinorosso.it

TOP WINES OF EMILIA-ROMAGNA