



FATTORIA MONTICINO ROSSO

Technical sheet Pradello

Protected designation of origin	Colli D'Imola DOC Cabernet Sauvignon
City of production	Imola (Bologna)
Location	Piratello / Montecatone
Position of the vineyards	Hill
Cru vineyard selection	Olmo'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	Cabernet Sauvignon
Training system	Spurred cordon
Vine density	5000 plants/hectares
Average age of vines	20 years
Average yield per hectare	70 ql. / hectares thanks to a good bunch thinning

Production characteristics

Harvest time	October
Harvest	Hand harvest in small casks, with careful selection of the grapes
Blend	100 % Cabernet Sauvignon
Vinification	Maceration on the skins for about three weeks with controlled temperature
Fermentation	Steel tanks at controlled temperature
Temperature of fermentation	20° - 24° C
Aging	New and old French barrels for 12 months
Malolactic fermentation	Yes
Wine classification	High quality DOC dry red wine
Output on the market	24 mesi successivi alla vendemmia
Alcohol content	14%
Bottle aging	6 months before the release on the market
Aging potential	To be consumed within 15 years
Bottle	0,75 l.
Cork	Natural cork
Pack	6 bottles in cardboard box horizontal



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TOP WINES OF EMILIA-ROMAGNA