



## TECHNICAL SHEET

# MOLINO CENTO



**WINE NAME:** Igp Lazio Rosso

**GRAPEVARIETIES:** 85% Nero Buono and 10% Merlot

**VINTAGE:** 2021

**PLANTING YEAR:** 2013

**PLANTING DENSITY:** 4,000 plants Ha

**VINEYARD AREA:** 5 Ha

**ALTITUDE:** about 350 mt above sea level

**SOIL:** Medium-textured tending to clayey and rich in skeleton

**HARVEST TIME:** On average II and III decades of September according to the ripeness of the individual varieties

**VINIFICATION:** The grapes are harvested in boxes and gently crushed and sent by gravity to tanks where fermentation takes place. In the first week punching-down is done at regular intervals alternating with pumping-over until the end of fermentation

**AGING:** In wood

**ALCOHOL CONTENT:** 13.0 0 %Vol.

**CHARACTERISTICS:** Intense red color; well structured with flavors of raspberry and red fruit. Body balanced between acidity and alcohol

**SERVING TEMPERATURE:** Serve at 16/18°.

**PAIRINGS:** Recommended with red meats and sausages.

WINE