



VESCOVADO

Red wine IGP Calabria

Provenance

vineyard property.
situated in Bisignano's comune (CS - Italy)

Grapes

70% Magliocco Dolce, 30% Merlot

Ground and vineyard

Fertile clay soil from the characteristic "reddish" color to the presence of abundant supply of iron. The vineyard has 4500 vines per hectare. The soil's structure, good exposure, mild climate are ideal for the production of native vine Magliocco Dolce and of the international Merlot.

Vinification

The grapes are selected and handpicked the second half of September are fermented in stainless steel tanks for about 20 days. After reaching the optimum alcohol content the wine is separated from the skins and left to mature in stainless steel vats for 8 months. // Vescovado is bottled in late autumn after the harvest with further bottle aging for 3 months

Tasting notes

Intense ruby color with violet hues. Herbs at first glance, black cherry then, blackberry, juniper, wet bark, cinnamon and resin. On the palate marked tannins and spicy return.

Technical information

Grape variety	70% Magliocco Dolce, 30% Merlot
Vineyard location	Bisignano
Vineyard size	7 Ha
Vineyard altitude	550/600 m. s.l.m.
Soil type	Clayish
Training sistem	Spur pruned cordon
Planting density	4500 vines per Ha
Yeld / hectare	40 Q.li
Harvest period	Middle of September
Crush and fermentation	21 days maceration on the skins with several punching downs
Alcholic fermentatation	Stainless stell
Maturation	Stainless stell
Acquired alcohol	14,50%



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