



ANNUNCIATA

Ruby red colour with garnet profiles. Elegant bouquet of red fruits such as cherry, strawberry, raspberry that open up to spicy hints such as black pepper, cinnamon and notes of leather and tobacco. The balanced acidity helps balance the tannic structure and provides pleasant freshness

Vineyards: Val d'Oca vineyard

Grape varieties: 100% Grappello Ruberti

Soil: clayey with a delicate surface limestone vein

Breeding: Bilateral Guyot at 1 metre above the ground. 4000 vines per hectare. Reduced bud load

Average age of vines: 10 years

Yield: 70 hl/ha

Harvest: by hand with selection of the bunches in the vineyard.

Vinification: destemming and crushing of the grapes with fermentation temperature 22°C. Maceration for 21 days. Spontaneous malolactic fermentation

Ageing: the first 6 months in barriques and the following 18 months in French oak tonneaux. Resting in bottle for at least 6 months before marketing

Pairing: suitable with grilled or roasted red meats, mature cheeses such as parmigiano-reggiano or pecorino romano. Try it with truffle risotto or meat pies
Serving: serving temperature 16-20°C.

Uncork at least half an hour before serving, possibly using a decanter

Analytical data:

Developed alcohol 13.0 %.

Residual sugars <1.0 g/l

Total acidity 6.5 g/l

pH 3.2

TIZIANO BELLINI

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