

GIORGIO



Garnet red colour. Elegant bouquet of black cherry, liquorice with hints of white pepper and coffee. Velvety, intense, harmoniously complex taste

Vineyards: Sabbioneta vineyard

Grape varieties: 100% Ancellotta

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: 50 hl/ha

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

Drying of grapes: up to 2 months in perforated boxes

Vinification: destemming and crushing of dried 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 game, wild boar, red meat and mature cheeses such as parmesan or Sardinian pecorino. Try it with bitter dark chocolate. Also ideal as a meditation red

Serving: serving temperature 18-22°C

Uncork at least one hour before serving, possibly using a decanter

Analytical data:

Developed alcohol 14.5 %.

Residual sugars <1.0 g/l

Total acidity 6.0 g/l

pH 3.4

TIZIANO BELLINI

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