

**COLLI di CONEGLIANO D.O.C.G. ROSSO
"CRODER"**



✓ **PRODUCTION AREA**

In the Astoria farm on hilly ground at 120-150 m on sea level.

Vineyards: north south and east west oriented with 4,000/4,500 vine-stocks per hectare. 8-15-year old vine-stocks.

Average production: 1.5/2 kg per vine-stock, equalling 700/800 kg per hectare.

Grape variety: Cabernet Franc, Cabernet Sauvignon, Merlot, Marzemino.

Growing technique: Gujot.

✓ **TECHNOLOGY**

The grapes are manually picked, selected and collected in small baskets in September/October, are then crushed and stripped of the grape stalks. The fermentation/maceration lasts 15/20 days at a temperature of 26/28° C. It is followed by the drawing off and the completion of the malolactic fermentation in steel tanks. After the first racking, the wine is moved into 225 l.-Allier French oak barriques, medium toasting, where it matures for 12/14 months. It is then coarsely filtered and bottled [deposit can be present in the bottle].

It rests in the bottle for further 12 months.

✓ **ORGANOLEPTIC CHARACTERISTICS**

Colour: very bright ruby red with violet shades

Bouquet: intense, with typical notes well integrated by the wood aroma.

Taste: dry, excellent structure with well-balanced aromas and tannins.

✓ **CHEMICAL CHARACTERISTICS**

Alcohol content, % vol. 13.00 - 14.00

Sugars, g/l < 2.00

Total acidity, g/l 5.00 - 6.00

✓ **SERVING TEMPERATURE**

16 - 18° C, open the bottle one hour before serving it, even when moving it to a decanter.

✓ **PRESERVATION**

Keep in a dry and cool place, away from light and heat sources.

✓ **AS INDICATED IN THE WINE LIST**

"CRODER" Colli di Conegliano Rosso D.O.C.G. - Astoria

Astoria - 172 [lt.,75]

