



Back Label



## GEMMA IGT Rotae

*(Montepulciano 50%, Sangiovese 25%, Tintilia 25%)*

**First year of production:** 2017

**Number of bottles produced:** 3,000

**Production area:** Pozzilli (IS) Molise - Italy

**Grape Variety:** Montepulciano 50%, Sangiovese 25%, Tintilia 25%

**Year of planting / age of the vineyards:** 1980 and 2010

**Altimetry:** 250m above sea level

**Type of soil:** Medium clayey mixture

**Yield per hectare:** grapes 120q / ha

**Vineyard area:** 1.00 ha

**Training system:** spurred cordon

**Type of agriculture:** conventional

**Plant density:** 5,000 vines per hectare

**Harvest time:** First ten days of October

**Harvest:** by hand

**Fermentation:** thermo-controlled

**Type of fermentation tanks:** Wood

**Fermentation temperature:** 25-28 ° C

**Duration of fermentation:** 10-15 days

**Maturation:** 2 years (at least 1 year in oak barrels, then aged in bottle for at least 6 months)

**Alcohol content:** 14% Vol

**Total acidity:** 5.5 g / l

**Processing method:** Standard (according to the IGT Guideline)

**Available sizes:** 750 ml, 375 ml.

**Color:** ruby red.

**Palate/Nose:** obtained from a careful selection of Montepulciano, Sangiovese and Tintilia grapes, it results dry, harmonious, velvety and slightly tannic.

**Serving Suggestions:** aged for over 12 months in oak barriques, it is perfect paired with cold cuts, game, red meats and cheese.

**Best Serving Temperature:** 18-20°C (64-68°F)

## Pallet Composition:

	0,750 L	0,375 L
Single Case Weight	7 Kg	7,75 Kg
Units per Case	6	10
Tot. Cases	116	116
Layers / bottles per layer	4 / 174	4 / 290
TOTAL BOTTLES	696	1160
Pallet dimensions (cm.)	80x120xH145	80x120xH145
PALLET TOTAL GROSS WT	825 Kg	920 Kg