

BA&CO



INITIUM RED

Vineyard location area: San Giuseppe Jato

Planting year: 2006/2010

Vines used: Blend of grapes grown in Sicily.

Altitude: 500 m.a.s.l.

Orientation and exposure of the screws: North South

Soil type: Medium mixture tending to clayey - rich in skeleton.

Training system: Counter espalier

Strains / ha: 4,000

Yield of grapes q.li/ha: 70/80 quintals

Harvest period: between the first decade and the end of September.

Method of collection: Manual in boxes..

Vinification:

Manual selection of the bunches - destemming-crushing of the grapes - cold pre-fermentation maceration (8 ° C) for two days - traditional fermentation in red 100 hl steel vats at controlled temperature (22 - 26 ° C) with maceration on the skins for 12 /14 days.

Malolactic Fermentation: In 50 HL steel tanks.

Refinement: In stainless steel tanks for 3 months.

Duration of aging in bottle: 4 months

ANALYTICAL DATA

Total acidity (gr / lt): 5 g/l

Ph: 3,50

Alcohol: 13% vol.

Totate dry extract (gr/lt): 29 g/l

Residual sugars: 5g/l

ORGANOLEPTIC PROPERTIES

Visual: deep ruby red color

Olfactory: Intense and elegant with ample notes of black fruit, currant and blackberry, and hints of spicy and balsamic notes

Gustatory: fine and elegant, minerality balanced with acidity, persistent, with smooth and enveloping tannins.

PAIRINGS: due to its characteristics it goes well with cereal soups, meat-based first and second courses, an excellent aperitif with aged cheeses.

SERVICE TEMPERATURE: 14-16 ° C

AVAILABLE FORMATS: 0.75 cl

