



## **Trave**

### **Rosso Conero D.O.C. Barrique**

#### **Vineyard Location**

Boranico's farm, extended on ha. 16.33.15 in Varano, an outlying village within the municipality of Ancona, close behind the Mount Conero, on a hill side which is standing in the best sun position.

#### **Characteristics/Grapes**

The vineyard is located on the highest and most protected point of Boranico's farm and covers an area of ha 1.017,00. It was planted in 1997 with 100% Montepulciano grapes. The production is limited to ql. 55 of grapes.

#### **Vinification**

The grapes fully ripened are hand-picked, cleaned of the stalks and pressed. The fermentation takes place normally within a temperature of 31° C and 33° C. The maceration of the must together with the peels lasts 24 days with daily topping up. After the drawing it has then carried out the malolactic fermentation in barrique.

#### **Refinement**

The malolactic fermentation terminates at the end of January. The wine has been poured off into 100% new oak barriques of Allier. The period of maturation in wood has continued until the beginning to 13 months. At the end, the wine is poured off, assembled and bottled.

#### **Analytical Specifications**

Total acidity 5.35 gr./l.  
Volatile acidity 0.55 gr./l.  
Alcohol 13,80% vol

Dry extract 30.30 gr./l.

**Producer's Advices**

Full-bodied and structured wine, suitable for a long period of conservation in bottle, at least 10/15 years in ideal cellar conditions.