



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.