

PIANTA 9Vigneti delle Dolomiti IGT

intense ruby red colour; complex bouquet with fruity notes of blueberries and blackberries, accompanied by floral sensations (rose and violet) with spicy-balsamic reflections; elegant, full-bodied, with a refined and persistent tannic texture

<u>Production area</u> Molini

Grape variety Iasma Eco 1(Teroldego x Lagrein)

Type of soil deep, limestone matrix, silty-loamy texture

discreet presence of skeleton and organic

substance endowment

<u>Training system</u> vertical-trellised with guyot training

Year of planting 2016

Yield per plant 1,4 kg/vine

<u>Harvest</u> manual harvest, third decade of September

Vinification traditional red wine vinification with maceration

for 15 days at a controlled temperature; malolactic

fermentation entirely performed in small

French oak barrels

Aging 12 months in oak barrels, 6 months in the bottle

Production 1.000 bottles (0,75 L)

Serving temperature 18°C

<u>Food pairings</u> white or light red meats, mid-seasoned cheeses;

excellent companion of traditional

Trentino hams

Alcohol 14% vol

Total acidity 6,4 g/l

Residual sugar 0 g/l

