

COLPIZZARDA

Tai Rosso Colli Berici Doc





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Name Colpizzarda
Wine classification Colli Berici Doc
Grapes variety Tai Rosso 100%
Production area Lonigo and Alonte, in the heart of the Colli Berici Doc area
Bottles produced 6.000 (0.750 lt)

The vineyard

Name - Colpizzarda, property of Dal Maso Company

Age of grapes - 23 years

Soil - clay free grain, with medium-high limestone contents

Exposure - south

Altitude - Hill, 150 mt above sea level

Planting density - 6.000 vines/ hectare

Training system - spur pruned short cordon

Nr of buds per plant - 8

Yield per hectare - 70 quintals

Cultivation - spare fertilization, shoots trimming and thinning out of exceeding grapes

Harvest period and method

Mid of October, hand-picking in crates

Vinification

Brief description: after grapes are crushed and de-stemmed, they remain for 10 days on their skins in 50HL open vats, the cap is punched 6 times a day.

Fermentation equipment - stainless steel tanks

Fermentation temperature - 24° - 32° C

Maceration period - 10 days

Fermentation period - 15 days

Maturation period - 16 months in oak barrels, refined in bottles for months

Bottling period - March, in the second year after harvesting

Chemical information about the product

Total acidity- 5,8 g/l

Ph - 3,61

Tot. dry extract. g/l 33

Alcohol contents, % - 15,10

Reducing sugars, g/l - 3,9

Tot. SO₂, mg/l - 70

Free SO₂, mg/l - 21

Description

Intense ruby red colour;

Wide, elegant aroma with little red fruits notes

The palate is fine and long lasting

Ageing potential

8-10 years

Food coupling

Red meat and game and hunting foods in general, ox in the Burgundy's style.

With some Vicenza's traditional meals...

Turkey escalopes, cabbage soup, stewed tripe

Service temperature

Temperature -14°-16°C.; uncork from 15 to 30 minutes before serving

Sizes available



0,75 lt 1,5 lt 3 lt 5 lt 9 lt 12 lt

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