

# *Michelangelo da Caravaggio*

ROSSO EMILIA I.G.T.

**Grape variety:** Croatina, Barbera and Merlot blend.

**Structure of the ground:** Red clay of ancient origin, with sediments of iron and other mineral elements.

**Exposure:** South-East.

**Trees disposal:** 4000 Plants/Ha.

**Serving temperature:** 18-20 °C.

**Alcoholic strength:** 14% vol.

**Bottle:** High Bordeaux 0.75 liters.

**Pruning:** Guyot for the Croatina, Spurred cordon for Barbera and Merlot.

**Production:** 60 Q.li/Ha.

**Winemaking:** Manual harvest in separate boxes for each variety. A part of the grapes of Croatina, about 20%, is picked up late in order to ensure to the grapes a superior sugary and aromatic concentration, that is naturally reached on the plants with ours late autumn temperatures. After the manual harvest there is a soft crush and with a maceration of the skins of a short-time (5-6 days) at a controlled temperature (28-30 °C) with three replacements per day, conducted with the aim to respect the characteristics of each variety of fruit. Individual wines are then aged for twelve months in French oak barriques, using new wood for the section of wine made from overripe grapes. After the refinement, wines will be setting up in steel tank. Followed by the bottling conducted with the aim of preserving the wine's characteristics of fragrant fruit.

**Taste and flavour:** Ruby red color, brilliant and lively. The nose appreciates crisp red fruits, lively cherry with the taste of rightly toasted wood and cherry liqueur as final taste. At tasting the wine is lively, fresh, with a good sour thorn, pleasantly tannic flavor, with a moderate sugary residual, that ensure an enjoyable drink and a significant long-lasting flavour.



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**Caravaggio**

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## PALLETIZING

Bottle Type: Bordolese Alta

Bottles x Box: 6

Box Sizes: 26x33x17 cm

Box Weight: 8 kg

Box x Level: 10

Levels x Pallet: 7

Pallet Sizes: 80x120x135 cm

Pallet Weight: 580 kg

