

SASSONERO^{DEL NURE}

SURLÌ ROSSO

Grape variety: Barbera 80%, Bonarda (Croatina) 20%.

Structure of the ground: Loam-clay.

Exposure: South – East.

Trees disposal: 4000 Plants/Ha.

Pruning: Guyot for Croatina; Spurred Cordon for Barbera.

Serving temperature: 12-13 °C.

Alcoholic strenght: 12% vol.

Bottle: Special Bourgonet 0,75 liters.

Production: 80 Q.li/Ha.

Winemaking: Delicate pressing, short maceration on the skins at a controlled temperature (22-24 °C), racking for static decanting. Aging in steel tank for some months, second fermentation in bottle with native yeasts at a controlled temperature (14-16 °C).

Taste and flavour: Wine shows a sediment on the bottom of the bottle caused by second fermentation, and it could rise during the service. Ruby red color, with brilliant reflections of strong red. You can feel perfume of ripe strawberries and cherries, fruity. Taste good, good acidity and evident sparkling features. Good taste persistence.



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PALLETIZING

Bottle Type: Special Bourgonet

Bottles x Box: 6

Box Sizes: 18x27x30 cm

Box Weight: 8,5 kg

Box x Level: 16

Levels x Pallet: 5

Pallet Sizes: 80x120x165 cm

Pallet Weight: 700 kg