

# Sospiro

## Rosso d'Italia



### TASTING NOTE

Light-bodied, juicy red, perfumed with violet and rose and flavoured with blackcurrants and other berries.

### VITICULTURE

SURFACE Hills and plains  
HEIGHT 0-150 m  
SOIL TYPE Medium soil, clay  
EXPOSURE South-East  
YIELD 4,500 plants/ha  
VITICULTURAL TECHNIQUE Spurred cordon and Guyot  
YIELD 12,000 kg/ha  
HARVEST PERIOD Second half of September  
TYPE OF HARVEST By hand - mechanical

### VINIFICATION

PRESSING Traditional  
FERMENTATION TANK 600/1000  
FERMENTATION TEMPERATURE 24-26°C  
FERMENTATION PERIOD 10 days  
DAYS OF CONTACT BETWEEN MASS AND GRAPE SKINS 8 days  
MALOLACTIC FERMENTATION After alcoholic fermentation  
FINING CONTAINER Inox Tank

### FOOD MATCHING

Great with charcuterie or tuna steaks.

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Sangiovese (70%), Montepulciano (20%), Nero d'Avola (10%)
CLOSURE	Screw cap
SKU CODE	E78061NV
EXPRESSION	Red, Light and Juicy
COUNTRY	Italy
REGION	Emilia Romagna
ALLERGENS	Sulphur
CLOSURE	Screw cap
PH	3.3
TOTAL ACIDITY	5.2g/l Tartaric
RESIDUAL SUGAR	1.2g/l
SKU	E78061NV