

Sibrà

Red Wine

Harvest 2016 – Lot 918/2016

GRAPE VARIETY: 95% dolcetto – 5% cilieggiolo

VINEYARD: hill located on the South/South-East site of Rocca Grimalda. With an altitude of 300m. above sea level. White soil limestone



Certification	Organic CODEX – Biodynamic AGRIBIO
Bottles	575
Harvest	Handly picked in small cassettes
Yield per hectare	Less than 40 Q
Fermentation/ Maceration	Spontaneous fermentation with wild yeasts only, long maceration with the grape, peelings, light pressing
Aging	6 months in exausted barriques.
Alcoholic content	13,48 %
Acidity	5,80 g/l
Dry extract	27,60 g/l
Total sulphites	21 mg/l

Serving temperature

16°C - 18 °C



ROCCARONDINARIA
Azienda Agricola

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