

Retrò Wine

Red Wine

Harvest 2018 – Lot 0720/2018

VINEYARD: on the good wine vintages, we utilize grapes from the most recent harvests, coming from different expositions from vineyards located on the hills of Rocca Grimalda to make an "ancestral" vinification.



Certification	Organic CODEX – Biodynamic AGRIBIO
Bottles	566
Harvest	Handly picked in small cassettes
Yield per hectare	About 30 qn/ha
Fermentation/ Maceration	Pressed by foot and macerated with stalks. Spontaneous fermentation conducted in reduction with wild yeasts only in the cellar ypogea. Maceration for 14/20 days.
Aging	12 months in old tonneaux/barriques. Long affination in bottles before commercialization
Alcoholic content	13,66 %
Acidity	5,70 g/l
Dry extract	30,5 g/l
Total sulphites	9,0 mg/l

Serving temperature

16°C - 18 °C



ROCCARONDINARIA

AziendaAgricola

Castello di Rocca Grimalda, Piazza Borgatta 2, 15078 Rocca Grimalda (AL)
tel. 0143873223 - cell. 3357607909