

Vino Retrò

Red Wine

Harvest 2016 - Lot 1018/2016

GRAPE VARIETY: 100% dolcetto

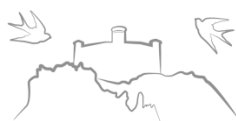
VINEYARD: on good wine vintage, we utilize grapes, last harvest,, coming from the two vineyards located on the hill of Rocca Grimalda, to make an "ancestral" vinification.



Certifications	Organic CODEX – Biodynamic AGRIBIO
Bottles wine vintage	288
Harvest	Handly picked in small crates
Yield per hectare	Less than 30 Q
Fermentation/Maceration	Pressed by feet and macerated with stalks. Spontaneous fermentation conducted in reduction with wild yeasts only. Maceration for 14/20 days
Aging	12 months mostly in old tonneaux, 6 months in inox and 12 months on bottle before marketing.
Alcoholic content	13,16 %
Total acidity	5,30 g/l
Dry extract	28,90 g/l
Total sulphites	35 mg/l

Serving temperature

16 °C - 18 °C



ROCCA RONDINARIA

Azienda Agricola

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