

Cirò DOP Rosè



Cote di Franze



Vine type:Gaglioppo 100%
Vineyard: Piano mulino
Soil type Limoso
Altitude: 20 mslm
Culture type:Cordone speronato
Year of planting:1989
Density: 6000 plants/ha
Yield per plant: 1,5 kg
Production per Ha:72 Q/ha
Pest Treatment : sulfur , copper
Fertilizers : No
Harvest : the end of September
Type of harvesting: manual in plastic crates
Crushing mode: stemming
Pressing mode: soft , up to 1 bar
Temperatura di vinificazione: 15° C
Maceration:12 ours steel
Selected Yeasts: No
Enzymes: No
Clarification: no
Filtration: before bottling phase
Aging: steel
Yield: 65%
Alcohol content:13,5 % vol
Ph: 3,40
Acidity: 5,46 mg/l
Free sulfur dioxide: 19 mg/l
Total sulfur dioxide: 54 mg/l
Total dry extract : 23,2 g/l
Reducing sugars : 0,43 g/l