

# RED NAROBIO



2021

*A fine red aged in new barriques for 8 months, with a ruby red color and a bold, full-bodied flavor. It pairs well with red meat dishes and aged cheeses.*

**Grape varieties:** Aglianico 100%

**Fermentation details:** In steel at a controlled temperature of 22°C for 12 days

**Alcohol content:** 14,0%

**Vinification:** manual selection of grapes, 10% bloodletting, long maceration on skins

**Refinement details:** in new barrels for 8 months

**Malolactic:** carried out entirely in barrels, spontaneous

**Farming system:** spurred cordon

**Strains per hectare:** 4.500

**Number of buds per plant:** 10 to 15

**Production per strain:** 1.3 kg/plant

**Production per hectare:** 60 q/ha

**Harvest period:** October

**Mode of harvest:** manual

**Mode of crushing:** mechanics

**Pressing mode:** no pressing in reeds

**Winemaking temperature:** controlled at 22°C

**Maceration on the skins:** for 8 days after the end of alcoholic fermentation

**Replacements :** 3 per day, two in the air and one indoors

**Delestage:** 1 at mid alcoholic fermentation

**Use of selected yeasts:** yes

**Clarifications:** yes

**Filtration:** yes, in pre-bottling

**Wine yield:** 60 %

**Bottles produced per vintage:** 13.400

