

BARRICADED RED SOPRANO DELLO IONIO



2019

A prestigious red, aged in new barriques for 18 months, with an intense ruby red color and a bold, full-bodied flavor. It excellently accompanies 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: 14,5%

Vinification: manual selection of grapes, 15% bloodletting, long maceration on skins

Refinement details: in new barrels for 18 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 reids

Winemaking temperature: controlled at 22°C

Maceration on the skins: for 12 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: 7.200

