



“ROSSOGIULIA” CELLATICA SUPERIORE DOC

TECHNICAL SHEET

GRAPE VARIETY	Marzemino (35%); Barbera (35%); Incrocio Terzi (20%); Schiava gentile (10%)
GRAPES PROVENANCE	Gussago (BS), eastern border of Franciacorta
TYPE OF AREA	Hilly, 250 – 300 asl. All vineyards are terraced facing south
TYPE OF SOIL	Limy-clayey and rocky soil
TRAINING SYSTEM	pergola trentina, from an old vineyard planted in 1979
HARVESTING	from the end of September to the first half of October, always with meticulous selection of the bunch before pressing
AVERAGE YIELD FOR Ha	35 ql/ha; 40 hl/ha
VINIFICATION	The first operation occurs in thermal-conditioned steel tanks. The alcoholic fermentation has a total duration of 4 weeks, including the maceration in contact with the skins. After the pressing, the first wine, which is more valuable, is refined in little oak-tree barrels for 18 months.
BOTTLING	March
REFINEMENT IN BARRIQUE	18 months
REFINEMENT IN BOTTLE	8/12 months
ANNUAL PRODUCTION	3500 bottles
ALCOHOL CONTENT	14% Vol.

Barbera, Marzemino, Incrocio Terzi and Schiava gentile are the main grape varieties of this important red reserve of Le Cantorie.

Produced from vineyards of almost forty-four years, still cultivated with pergola trentina system, it has a deep ruby red colour, a vinous and fruity scent of undergrowth, a round and clean taste, that maintains, however, freshness and a gentle tannicity, synonymous with elegance. Its persistence will surprise you. A small, but historical DOC from Brescia, the Cellatica, which expresses itself perfectly in the bottles of our Rossogiulia. Only three wineries produce this precious and unique wine.

This reserve, with its strong and marked aromas, is aged for 18 months in French oak barrels.

Its matches with traditional meat dishes are flawless, and as well as the ones with typical cheese.