

FRANCESCO CIRELLI

artisan wine

WINE TECH SHEET

VINO ROSSO 15+16+17

Vintage:	2015 + 2016 +2017
Alcohol:	13,50%
Soil:	Clay and limestone
Soil management:	Biodynamic method
Training form:	Guyot
Period of harvest:	End of September - 1 st week of October
Picking method:	Manual in boxes
Winemaking process:	<p>Grapes are destemmed and gently crushed, then transferred to amphoras where our indigenous yeasts take over and lead the fermentation process. The grape skins are softly plunged into the juice, in order to prevent the extraction of the stronger tannins. The maceration process usually takes around ten days, after which the skins are separated from the wine and softly pressed.</p>
Ageing:	<p>The wine rests and refines into the amphoras all the way through the malolactic fermentation. The final product is a <i>cuvée</i> of three vintages, the 2015 plus the 2016, plus the 2017 vintage that are blended together in different proportions looking for a good balance between elegance and drinkability. The wine has been bottled in the 2018 and has refined for one more year into the bottle before the release.</p>