



DRACO RUBER

Rosso Provincia di Pavia IGT



GRAPE VARIETIES	Barbera
PRODUCTION AREA	Oltrepò Pavese
SOIL TYPE	Mixed calcareous clayey
TRAINING SYSTEM	Guyot
YIELD PER HECTARE	50 q.li
PLANTING DENSITY	4500 vines/hectare
HARVEST	Harvested by hand in box (mid-end of october)
TECHNICAL CHARACTERISTIC	Sugar 22-24% Total acidity 7-9 g/l - ph 3,2
WINEMAKING	Maceration with the skins and fermentation at the temperature of 25°C for around 10-14 days with daily punchings down
AGEING	The wine is put into barrels to age for a period of 12 months where it undergoes malolactic fermentations. Afterward, the wine is assembled and then put in bottles, where it is further matured for at least 6 months
BOTTLING ANALYTIC DATA	Alcohol 14,5% vol. Total acidity 5,5-6 g/l - ph 3,3
BEST SERVED AT	16-18 °C.
TASTING	Deep cherry red color, aroma of jam cherries and overripe fruit, with spicy sensation of extreme elegance. The taste is warm, full, with important but soft tannins. Wine from long aging.