



DON CARLO

DENOMINATION

Lazio IGP Red.

GRAPE VARIETY

70% Merlot, 15% Cabernet Sauvignon, 15% Cabernet Franc.

VINEYARD

Altitude: 450 m above sea level.

Exposure: East.

Terrain: Medium-textured volcanic soil.

Year of planting: 1998.

Vine training: cordon spur system, 3300 root stocks/hectare.

Harvest/hectare: 60 quintals (6000 kg or 13200 lbs) of grapes.

PRODUCTION

Harvest: Usually from early to mid October.

Wine-making process: The grapes are hand selected and harvested. After de-stemming and soft crushing, the grapes are fermented in steel tanks, with numerous pump-overs on the skins at a temperature between 24°C - 28°C for about 12 days.

Aging: After the siphoning off, the wine is transferred to barriques where malolactic fermentation is completed and aging for approximately 12 months. The last step is another aging process in bottles for about 24 months prior to release for sale.

TASTING NOTES

Color: Deep and intense ruby red.

Aroma: Rich with immediate impact, with flavors of black currant, black cherry, cinnamon and hints of cocoa.

Flavor: Warm, full-bodied and concentrated with a notable persistent finish.

Pairing: Grilled breakfast, game, roast lamb and aged cheese.

ANALYTICAL DATA

Alcohol: 13,5% Vol

pH: 3,65

Total acidity: 5,50 gr/lt

Volatile acidity: 0,63 gr/lt

Sugars: 2,60 gr/lt
