

expressions of Italy's most fascinating wine regions and grape varieties  
made by the country's leading winemakers (*enologi*)  
in their favourite vineyards  
released in very small numbers

# R A P S O D I A I N R O S S O I I V D I

2 0 1 8

by C o t a r e l l a

GRAPE VARIETY	<b>Aglianico 33%</b>	<b>Cabernet Sauvignon 34%</b>	<b>Corvina 33%</b>
REGION	<b>Campania</b>	<b>Umbria</b>	<b>Veneto</b>
COMUNE	<b>Guardia Sanframondi (BN)</b>	<b>Montecchio (TR)</b>	<b>Fumane (VR)</b>
VINEYARD SIZE	<b>2 hectares</b>	<b>4 hectares</b>	<b>2 hectares</b>
ALTITUDE	<b>250 metres</b>	<b>220 metres</b>	<b>180 metres</b>
SOIL	<b>Volcanic</b>	<b>Calcareous clay</b>	<b>Clay with skeleton and marl</b>
EXPOSURE	<b>South - South East</b>	<b>South - South East</b>	<b>South - South East</b>
AGE OF VINES	<b>10 years</b>	<b>14 years</b>	<b>10 years</b>
VINE DENSITY	<b>4,200 per hectare</b>	<b>5,000 per hectare</b>	<b>4,500 per hectare</b>
VINIFICATION (SEPARATE)	<b>Stainless steel</b>	<b>Stainless steel</b>	<b>Stainless steel (dried for 3 months first)</b>
AGEING (SEPARATE)	<b>18 months in <i>barriques</i> (French oak, new)</b>	<b>18 months in <i>barriques</i> (French oak, new)</b>	<b>18 months in <i>barriques</i> (French oak, new)</b>
ALCOHOL BY VOLUME	<b>15.5%</b>	<b>PRODUCTION</b>	<b>2,000 bottles</b>
pH	<b>3.63</b>	<b>RS</b>	<b>3.50 g/l</b>
TA	<b>5.70 g/l</b>	<b>VA</b>	<b>0.67 g/l</b>
TSO <sub>2</sub>	<b>100 mg/l</b>	<b>FSO<sub>2</sub></b>	<b>40 mg/l</b>