



# CARBO ROSSO

**Vinification:** carbonic maceration in whole bunches for 19 days in fiberglass tanks, without any saturation with CO<sub>2</sub>. Once pressed, it finishes fermenting very slowly, we discharge and then a brief fining before ending in the bottle..

**Description:** A wine you would never say! Fresh and pleasant to drink, it enchants for its elegant complexity. A Montepulciano that must be phenomena to find the vine, but that respects its grapes characteristics..

**Grape variety:** Montepulciano 100%

**Maceration:** 19 days semi-carbonic

**Alcholic graduation:** 11.5% alc./vol.

**Harvest:** by hand

**Aging:** 6 months in fiberglass

**Added yeasts:** no

**Filtration:** none

**Total sulphites:** 1 mg/l