



Rhagós Ammandorlato

Wine	Red
Grapes	50% Corvina, 20% Corvinone, 20% Rondinella, 10% other authorized varieties
Harvest	Grapes manually selected, and placed in plastic trays directly in the vineyard. Drying at controlled humidity and temperature, from the end of December to January.
Vinification	In red after destemming. Fermentation in stainless steel for about 10-12 days with indigenous yeasts.
Alcohol	15/16°
Food Match	Cheeses, Stewed red meat, Chocolate cakes, Almonds and Dry pastries, or for tasting.
Serving Temperature	Room Temperature
Planted Area	Grapes selected in 16 hectares of vineyards of several years of planting
Exposure	West - Southwest
Soil	Red and brown clays, and Eocene limestone
Plantation	Simple trellis
Plants per Hectar	4200
Acidity	6 - 6.5 grams/liter