

Sincette Dinamico IGT Rosso 2018

Tech Specs

| | |
|-------------------|---|
| Type: | Red Still Wine |
| Ingredients: | 60% MARZEIMINO 25% GROPPELLO 15 % BARBERA |
| Region/Subregion: | Lombardy, VALTENESI |
| Organic? | Yes ORGANIC CERTIFIED BY CCPB |
| Biodynamic? | Yes BIODYNAMIC CERTIFIED BY DEMETER |
| ABV: | 13,00 % |

A closer look...

| | |
|-----------------------|--|
| Total Production: | 500 CASES |
| Vineyard: | The vineyards are located in Valtenesi, a small wine-growing region located on the western shore of Lake Garda in the province of Brescia. |
| Soil: | The soils are of morainic origin, mainly sandy limestone. |
| Age of Vines: | 1995 |
| Vineyard Size: | 3.90 hectares |
| Climate: | Located along the western shore of Lake Garda, the Valtenesi, facing the sunrise, is characterized by cool nights, light breezes and sunny mornings. A sweet climate that gives the wines fineness and elegance. |
| Farming Methods: | The orientation of the rows is north / south and as a consequence the exposure to the sun is east / west. The altitude of the vineyards is 150/200 meters above sea level. and the distance from the lake is 500 meters. Manual Harvest |
| Fermentation Methods: | After destemming and soft pressing, the grapes are put in stainless steel tanks where spontaneous alcoholic fermentation begins without using selected yeasts. After a maceration of 14 days, the must is separated from the skins and put in truncated cone vats where the alcoholic fermentation is accomplished and the malolactic fermentation reaches naturally its complete fulfillment. |
| Winemaker: | ANDREA SALVETTI / LUCA DIATTOMA |
| Elevage: | After 4 months of ageing in concrete, the wine is bottled. |
| Fining/Filtration: | dead-end filtration |
| Residual Sugars: | 0.60 g/l |
| Acidity: | 5.43 g/l |
| SO2: | 61 mg/l |

All about this bottle

It is the last born in the Sincette winery, obtained from a blend of Marzemino 50%, Gropello 25% and Barbera 25% with grapes harvested separately according to the ripening period. The color is ruby red with purple notes, a broad and mainly spicy aroma, supported by hints of small red fruits. In the mouth it is soft, elegant, fresh with nice acidity and flavor that make it an excellent wine for the whole meal and especially to accompany red meat dishes. Ruby red color with violet hints. Wide and complex bouquet, light spicy with hints of small red berries. The taste is soft, elegant and fresh with good acidity and sapidity..



T EDWARD

IT808-18