



MAURIZIO ZANELLA - Rosso vino da tavola di Lombardia - 1989			
GRAPES	Cabernet sauvignon 45% - Cabernet franc 25% - Merlot 30%		
HARVEST	from 5th to 13th of October		
Average yield per acre	3.21 tons - 1.250 gallons		
ANALYTICAL DATA - GRAPES	Average °brix at harvest : C.S. 23.03 - C.F. 22.86 - M. 23.56		
	Total Acidity at harvest (grams tartaric acid per 100 ml): C.S. 0.842 - C.F. 0.820 - M. 0.744		
	pH : C.S. 3.22 - C.F. 3.27 - M. 3.33		
VINIFICATION	Maceration in contact with the skins for 18 days, final alcoholic fermentation in small new oak barrels, where also the malolactic fermentation takes place. Continued maturation always in these small new oak barrels for a period of 16 months.		
BOTTLING March 15, 1991		BOTTLING AGING six months before selling	
ANALYTICAL DATA AT BOTTLING	Total Acidity: 0.638 grams tartaric acid per 100 ml. Alcohol 12.5% by vol.	Volatile acidity: 0.047 grams acetic acid per 100 ml. pH: 3.39	PRODUCTION 18.077 bottles of 750 ml 800 magnum of 1.5 lt

Brilliant red ruby color, with purple reflections that in youth are particularly intense. Bouquet rich, imposing, wide spectrum and notably intense. In the first few years of life is bursting with scents of mature fruit and other varietal sensations that with time dissolve in a bouquet of red flower fruits, graphite and, more subtly, vanilla.

Flavor is dry, given to a good body primarily striking for its finesse, elegance, softness and concentration.

Nevertheless the perfect formulation of its components and acidity are guarantees for an extended evolution with time.

Most likely we are in presence of one of the best vintages of this wine which will have the possibility to conserve itself for many years. It is suggested to drink at a temperature of 65 degrees, and to accompany important meat dishes from the classical and local kitchens, both roasted and with sauces. Excellent also with aged, nonsharp cheeses.