

MAURIZIO ZANELLA

2000

Rosso del Sebino igt



VARIETAL
HARVEST

Made from 45% Cabernet Sauvignon, 30% Cabernet Franc and 25% Merlot
19th September 2000 with a meticulous selection of grape bunches before
crush began

AVERAGE YIELD PER HA
ANALYTICAL DATA OF THE GRAPES

2,91 tons/acre, 476 gallons/acre
Sugar: Cabernet Sauvignon 25,68° brix; Cab. Franc 23,99°brix; Merlot 25,85° brix.
Total acidity (grams tartaric acid per 100 ml): Cab. Sauv. 0.621 Cab. Franc 0.576;
Merlot 0.622

VINIFICATION

pH: Cabernet Sauvignon 3.44; Cabernet Franc 3.44; Merlot 3.46
Maceration in contact with the skins for 27 days, final alcoholic fermentation in
small oak barrels, where also the malolactic fermentation occurs. Continued
maturation in new small oak barrels for 14 months.

BOTTLING
ANALYTICAL DATA AT BOTTLING

21th December 2001
Alcohol: 13.5% by vol.; Volatile acidity (grams acetic acid per 100 ml): 0.500;
Total acidity (grams tartaric acid per 100 ml): 0,045; pH: 3.56