

MATTEO RIGONI

Rospic 2021

Denomination:	IGT Veneto Red Wine.
Grape variety:	Merlot, Cabernet Sauvignon, Cabernet Franc.
Origin of the grapes:	Cantina Matteo Rigoni, in the town of Grancona, Val Liona, in the Berici Hills, province of Vicenza, Veneto. Cabernet Franc from another organic vineyard in the Berici Hills, province of Vicenza, Veneto.
Grape harvest:	Hand-harvested around mid-September, in plastic cases of max 15kg.
Winemaking:	Immediately after harvesting the grapes are de-stemmed directly into 750L terracotta amphoras where they macerate for 18 days. Fermentation takes place spontaneously with the yeasts naturally present; no selected yeasts were used. The entire winemaking process is done by hand, including racking (which is mainly done by gravity).
Alcohol content:	14%.
Ageing:	After fermentation the wine rested in stainless steel vats for about a month after which time it was returned to age in the amphoras until bottling, in July, 2022.
Organoleptic characteristics:	Dry and fruity red wine, intense ruby colour. Well-structured, tannic.
Serving temperature:	15 - 17 °C



First year of production:	2019
Number of bottles produced:	About 2.300
Place of production:	Cantina Matteo Rigoni - Estate bottled
Exposure:	South / West
Elevation (a.s.l.):	180 - 200 m
Terrain:	Calcareous ferrous
Planting density:	4.200 plants/Ha
Average vine age:	19 years
Training system:	Spurred cordon
Yield:	About 3000 Kg/Ha
Treatment:	Certified Organic vineyard, the only treatments are those of copper and sulphur. Management of weeds and plants around the vines by both mechanical and manual means, with no chemical interventions.