

NO<sub>n</sub> SO<sub>2</sub> +

# Rosso IGP Beneventano

organic wine

**Vine:** Aglianico - Sangiovese - Montepulciano - Lambrusco - Casavecchia

**Type of training:** raggiera

**Density:** 3000 vines per hectare

**Area of production:** Comune di Solopaca

**Altometry and exposure:** 300 mt. a.s.l., with North-East exposure

**Soil characteristics:** clayey-calcareous marl and sandstone

**Grape Yield:** 80/90 ql/Ha

**Time of harvest:** second half of September

**Vinification:** in red, at a controlled temperature (24-26°C) for about 10/14 days

**Refinement:** 3/4 months in stainless steel

**Alcohol:** 13.5% vol.

**Serving temperature:** 16 - 18°C

Organic wine naturally produced without the use of chemical additives. During production, we have used only cold temperatures, in order to better manage the development of fermentation with indigenous yeast, some racking, and a light pre-bottling filtration. During all the phases of production, from vinification to bottling, we have never added sulfites. The scant presence of sulfites is due solely to these substances being naturally produced during vinification.

\* any possible precipitations or deposits on the bottom of the bottle are to be considered completely natural

  
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