

## DATA SHEET

### TERRA DI LAVORO

2001

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**GRAPES:** AGLIANICO 80%, PIEDIROSSO 20%

**PRODUCTION ZONE:** S.CARLO DI SESSA AURUNCA

**SURFACE OF THE VINEYARD:** 10 HECTARES

**ALTITUDE OF THE VINEYARD:** AROUND 400 METERS ABOVE SEA LEVEL

**TRAINING SYSTEM:** SPUR PRUNED CORDON

**DENSITY OF VINES:** 4.500 VINES PER HECTARE

**PRODUCTION PER HECTAR:** 5.000 KG. PER HECTARES

**YIELD OF GRAPES INTO WINE:** 60%

**AVERAGE AGE OF VINES:** 11 YEARS 25%, 7 YEARS 25%, 5 YEARS 50%

**HARVEST TIME:** 01. 04 OCTOBER

**VINIFICATION:** MACERATION IN CONTACT WITH PEELS FOR 20 DAYS

**MALOLACTIC FERMENTATION:** FULLY DEVELOPED IN STEEL TANKS

**AGEING:** IN NEW BARRIQUES ALLIER AND NEVER FOR ABOUT 12 MONTHS

**ALCOHOLIC STRENGTH:** 13.5 %

**TOTAL ACIDITY:** 5.20 GR. /LITER

**PH:** 3.70

**DRY EXTRACT:** 32.40 GR. X LT.

**PRODUCTION:** 9.500 BORDOLESI, 250 MAGNUM