



BIANCHINI
ROSSETTI
1880

MILLE880



ORGANISMO DI CONTROLLO
AUTORIZZATO DAL MIPAAF
IT-810-006
AGRICOLTURA ITALIA



OPERATORE CONTROLLATO
N.1488

Designation: Falerno del Massico DOP

Typology: Red Wine - **Label:** Mille880

THE VINE-GROWING

Grape variety: CV Aglianico with a minimum % of CV Piedirosso

Vineyard: Casale di Carinola (CE) Loc. Venezia

Soil: Volcanic coarsegrained tuff

Altitude: 250 meters ASL

Rows' exposure: North - South

Grapevine growing type: Gouyot

Overage grapevine edge: 15 yrs

Implant density (vine/ha): 5500

Planting pattern: 2,40 x 0,80 meters

Production per vine (Kg/vine): 1,00 - 1,20 kg

Production per hectare (q/ha): 50/60 q

Yield grapes/wine (%): 70

Agronomic practices: Spontaneous grassing and green manure on alternate rows. Grapes batching and thinning at véraison.

Pest management: As per organic specification, exclusively with Sulfur - Copper (S-Cu)

Harvest period: 1st decade of November

Harvest method: Manual in 18 kg crates

Certification: organic (certifying body: ICEA)

THE OENOLOGY

Pressing type: De-stemming and crushing

Fermentative maceration: Alternating pumping & manual fulling with delestage in a temperature controlled steel container

Use of organic certified selected yeasts: yes

Aging: In a climate controlled steel container for 18 months or more depending on the vintage

Bottling preparation: Gravity fed

In bottle aging: 12 months

Number of produced bottles: 18000 0,75 L and 300 1,5 L (magnum)

MEDIUM ANALYTICAL PARAMETERS

Alcohol content: 14,5% vol

Total acidity: 6,00 g/L

Ph: 3,50

Total sulphur dioxide (SO₂): 65 mg/L

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