



BIANCHINI
ROSSETTI

1880

MILLE880



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



OPERATORE CONTROLLATO
N.11488

Designation: Campania IGP

Typology: Rosato Wine - Label: Mille880

THE VINE-GROWING

Grape variety: CV Aglianico

Vineyard: Casale di Carinola (CE) Loc. Venezia

Soil: Volcanic, medium-textured tuff

Altitude: mt.250 ASL

Row's 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): 70 q

Yield grapes/wine (%): 60 - 70

Agronomic practices: Spontaneous grassing and green manure on alternate rows

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

Harvest period: 3rd decade of October

Harvest method: manual in 18 kg crates

Certification: organic (certifying body: ICEA)

THE OENOLOGY

Skin maceration: 3 hours skin cryomaceration in a temperature controlled and inert atmosphere close press

Pressing type: Soft press

Static clarification: In a temperature controlled steel container

Fermentation: In a temperature controlled steel container

Use of organic certified selected yeasts: Yes

Clarification: In a climate controlled steel container for 12 months or more depending on the vintage

Bottling preparation: Sterile filtration, isobaric bottling

In bottle aging: 3 months

Number of produced bottles: 6000

MEDIUM ANALYTICAL PARAMETERS

Alcohol content: 13,5% vol

Total acidity: 6,50 g/L

Ph: 3,50

Free and total sulphur dioxide (SO₂): 65 mg/L

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