

ROCCA DI BONACCIARA

Merlot DOC
dei Colli Bolognesi

Rocca di Bonacciara is obtained by an accurate selection of **Merlot grapes**, harvested from the "Carrate" vineyard in San Chierlo. A special care is given to the vineyards during summertime when grapes are thinned out and during vinification and maceration processes, when frequent pumping overs and cap plungings are effected, in order to enhance the extraction of all the best aromas contained in the skins. After malolactic fermentation this wine is refined for about **12-15 months** in **350 liters Tonneaux made up with French Central Massif oak**. After the being bottled the wine effects another refinement period of at least **6 months**.

Organoleptic Information

Colour: deep ruby red with a light pomegranate nuance.

Perfume: Deep and intense fruity fragrances. Surprisingly soft. Tannins -released by the wooden barrel- give elegance to the wine.

Taste: this wine is full-bodied, rich of velvety and elegant tannins. Persistent and long-lasting in the final tasting step.

Gastronomy: it can be combined with important meals such as grilled red meat, game or seasoned cheese.

Service temperature: Approx. 18°C

Technical information

Production area: area of Bologna hills DOC **Micro zone:** Monte San Pietro

District area: Monte San Pietro (Bologna)

Hamlet: San Chierlo

Height: 400 meters above sea level

Exposure: South-West

Position: Hilly area

Soil composition: Shaly medium-textured soil

Grape: Merlot

Growing system: single curtain system

Plant density: 3.000 plants/hectare

Plants medium life: 25-30 years

Grape yield per hectare : 4500 kg /hectare

Grape yield per plant: 1,5 kg / plant

Summer thinning outs: twice, in the middle of July and in the second half of August

Harvest: by hand in cases

Vinification: fermentation is made in steel vats; the wine is in contact with the skins for about 15-20 days, with pumping-over, cap plunging and break-up twice a day.

Fermentation temperature: 30° approx.

Malolactic fermentation: in wood barrels

Aging and refinement: in 225 lt. Barriques and 350 lt Tonneaux. The barrels are made of French Central Massif oak.

Refinement after bottling: recommended for at least six months

Alcoholic volume: 13,5 %

Total acidity: 5,30 g/l approx.



