

# 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.



