



VISTORTA

MERLOT VISTORTA 2016

The Vistorta property has a total area of 220 hectares of clay-limestone soil, in organic management.

The Merlot vineyards are divided in plots that are different for planting age, clone and training system: spurred cordon and guyot, the average density is 4600 vines per hectare.

TECHNICAL NOTES

Wine: 100% Merlot

The grapes were harvested on the last week of September 2016 and totally destemmed.

Traditional winemaking :

Grapes are divided basing on the vineyard provenience and left separated in different fermentation concrete tanks for 7–8 days at 27–29 °C with daily pumpoffs and dèlestage. Post-fermentative maceration for 20 days at 23–25 °C. Naturally induced malolactic conversion at controlled temperature in concrete tanks. Blend of the traditional winemaking fermentation parcels in July 2017. Fining for 15 months in fine grain french oak barrique : 40% new, 40% first and 20% second passage.

Microwinemaking:

- Barrique fermentation: alcoholic fermentation with manual punching downs, it follows a 20 days maceration. The barrique are racked in pairs and the wine obtained from the two barrique continue its fining in one barrique with the pressed material until the final blend without additional racking.
- Ceramic fermentation: alcoholic fermentation with manual punching downs, maceration on skin for 150 days. Then the wine is racked and pressed, going back to the ceramic container for 365 days. Following racking, the wine fines in small french oak casks for a year. divided basing on the vineyard provenience.

Final blend in June 2019: 60% traditional winemaking 30% microwinemaking. Additional permanence in concrete tanks. Bottled unclarified and unfiltered in June 2020.

Application of European regulation for vinification production of ORGANIC WINE.

6300 0,750 litre bottles
400 1,5 litre magnum
Alcohol 12,80%
Total acidity 5,9
pH 3,40

Owner: Brandino Brandolini d'Adda.
Production manager: Alec Ongaro.

Azienda agricola Vistorta

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