



## TECHNICAL SHEET AND SENSORIAL ANALYSIS

<b>GRAPES</b>	Tintilia
<b>PRODUCTION AREA</b>	San Martino in Pensilis
<b>VINEYARD ALTITUDE</b>	300 metres above the sea level
<b>SOIL COMPOSITION</b>	very well-balanced and rich in stones
<b>TRAINING SYSTEM</b>	guyot and spur pruned cordon
<b>PLANTING DENSITY</b>	4.000 vines /hectare
<b>PRODUCTION PER VINE</b>	1,5 kg
<b>YIELD IN WINE</b>	60%
<b>HARVEST PERIOD</b>	second half of September
<b>FERMENTATION TEMPERATURE</b>	25 °C
<b>VINIFICATION SYSTEM</b>	skin contact for at least 15 days in stainless steel tanks at constant temperature with frequently repressing of must over the grape dregs and délestages. Soft pressing.
<b>MALOLATTIC FERMENTATION</b>	totally carried out
<b>MATURATION PERIOD</b>	18 months in stainless steel tanks at constant temperature; the wine is aged for some months in bottle prior to release from the winery
<b>ALCOHOL CONTENT</b>	14% Vol.

**Rutilia** is ruby-red in color with garnet-red hues aging in bottle. It has complex aromas of fruits and sweet spice. The taste is full-bodied and well-balanced with velvety soft tannins. The finish is long with lingering palatable notes of morel.

<b>GLASS ADVISED</b>	wide crystal glass	
<b>SERVING TEMPERATURE</b>	18 - 20 °C	
<b>FOOD MATCH</b>	ragout first courses, seasoned cheeses, roast red meat and stew	
<b>PACKING</b>	storic type bordeaux bottle in 6 bottle cases	

## CANTINE SALVATORE

Azienda Agricola Salvatore Pasquale  
 Contrada Vigne snc - 86049 Ururi (CB) - Italia - tel/fax + 39 0874 830656  
[www.cantinesalvatore.it](http://www.cantinesalvatore.it) - [info@cantinesalvatore.it](mailto:info@cantinesalvatore.it)