

PENTRO DOC

Deep ruby red.
The aroma is complex with hints of red berries.
Mellow, balsamic resins and scented eucalyptus stands.
The taste trails hints of coffee and wood.
Powerful tannins and structured body.



Campi
VALERIO
1974

Grape variety	55% Montepulciano 45% Sangiovese
Production area	Monteroduni (Is)
Vineyard Location	Macchia d'Isernia (Is)
Surface area of vineyard	2.50 Ha
Altitude	360 m a.s.l.
Type of soil	Soil of medium texture, deep, stony, porous; soil originated from calcareous marl and alluvial deposits
Farming system	Spurred cordon
Yield per hectare	80 q.li
Grape yield	70%
Average age of vines	30 years
Harvesting Period	Mid-October
Vinification	In stainless steel
Alcoholic fermentation	In stainless steel
Malolactic fermentation	Takes place entirely in barriques
Aging	In Allier barriques and new Tronçais for 24 months
Alcohol	14.50% Vol
Total acidity	5.10 gr/lt
Dry extract	33 gr/lt
PH	3.70
Production	
Pentro 2007	3.100 bordolesi
Pentro 2008	6.400 bordolesi 362 magnum
Pentro 2009	7580 bordolesi 350 magnum 50 doppio magnum