



CAMPI VALERIO

OPALIA Tintilia del Molise DOC



Ruby red with slight violet reflections, with complex and elegant aromas. Notes of ripe red fruits and a note of licorice and vanilla.

GRAPE VARIETY	100% TINTILIA
PRODUCTION AREA	MONTERODUNI (IS)
VINEYARD LOCATED	MIRANDA, PESCHE (IS)
SURFACE AREA OF VINEYARD	4 Ha
EXPOSURE AND ALTITUDE	560 M ASL
TYPE OF SOIL	MEDIUM TEXTURE, TEND TO CLAY AND ALLUVIAL DEPOSITS
FARMING SYSTEM	GUYOT
YIELD PER HECTARE	70 Q.LI
GRAPE YIELD	70%
HARVESTING PERIOD	END OF OCTOBER
VINIFICATION	IN STAINLESS STEEL
ALCOHOLIC FERMENTATION	IN STAINLESS STEEL
ALOLACTIC FERMENTATION	IN BARRIQUES
AGING	IN ALLIER BARRIQUES AND NEW TRONÇAIS OF FIRST AND SECOND STAGE FOR 24 MONTHS
ALCOHOL	14% VOL
TOTAL ACIDITY	5,20 GR/L
DRY EXTRACT	34,9 GR/L

DENOMINAZIONE DI ORIGINE CONTROLLATA
Prodotto e imbottigliato da l'Estate bottled by Antonio Valerio s.r.l.
Monteroduni - Italia


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14 % vol PRODOTTO IN ITALIA 750 mle