

# DIECICENTOMILLE

## VINO ROSSO



### *Grape varieties and production*

Molinara 100%  
1000 bottles



### *Area and soil*

Vineyard in Arcandola area  
in Marcellise, located at 120 meters asl,  
south exposure, clay soil.



### *Vine training and harvesting*

Pergola, plantation of 1971.  
Thinning out in August and Harvest in the second  
half of September, manual execution.  
Yield 8000 kg/ha



### *Vinification and aging*

Spontaneous fermentation in  
stainless steel tanks, no temperature control.  
Aging 6 months in stainless steel and 3  
months in bottle. Sulfur dioxide 15 mg/l



### *Alcohol content and pairings*

10,50% vol.  
Best with white boiled and roasted meats,  
cured meats or fatty fish dishes,  
and young or medium-aged cheeses.

