

ROSSO DI CIPPONERI

DOC Sicilia Nero D'Avola
Organic wine



Rosso di Cipponeri is the premier cru of Ansaldo Farm Estate, wanted by the family, to bring the consumer closer to the production philosophy of "Cipponeri", the Red Riserve which since 2006 continues to be produced with indigenous vines: Perricone and Nero D'Avola, organically grown and cared for by the skilled hands of the winemaker Giacomo Ansaldo.



GRAPE VARIETY: Nero d'Avola (100%)

DENOMINATION: DOC SICILIA

WINE-GROWING AREA: Ansaldo Farm Estate - Marsala - Sicilia

NAME OF THE VINEYARD: Cipponeri vineyard

SOIL: Sandy, shallow with a good presence of skeleton. Yellowish in color, quite calcareous with an alkaline reaction. In depth it is characterized by the presence of a calcarenite crust of marine origin that allows the maintenance of water. The good balance of macro-nutrients gives good vigor

YEAR PLANTED: 2006

ALTITUDE: 155 m above sea level

VINEYARD EXPOSURE: South - West

VINE DENSITY PER HECTARE: 4.545 (sixth 220 x 100)

VINE TRAINING SYSTEM: Espallier

TYPE OF PRUNING: Short Guyot

GRAPE YIELD PER HECTARE: About 50 tons

HARVEST PERIOD: Second week of September

TYPE OF HARVEST: By hand, in 15 Kg crates

FERMENTATION: With maceration in stainless steel vats, pumping over and delestage

FERMENTATION TEMPERATURE: Beginning 18° C and end 24° C

SKIN CONTACT: 12 days in average

MALOLACTIC FERMENTATION: Completely carried out

AGEING: In 220 L French oak barrels for 6 months

BOTTLING: At 15°C, under controlled atmosphere (nitrogen)

TYPE OF BOTTLE: 75 cl dark glass burgundy

TYPE OF STOPPER: Single-piece natural cork 45 × 26 cm

ALCOHOL CONTENT: 13,5% Vol