



LE BALZE Terre di Pisa Rosso DOC



CLASSIFICATION: Terre di Pisa Rosso DOC

PRODUCTION AREA: Terricciola

VINEYARD: new vineyard planted in 2004

PLANTING SIXTH: cm 80 x 230 cm

PLANT DENSITY: 5434 vines per hectare

YIELD PER VINE: Kg 1-1,5 of grapes

FORM OF CULTIVATION: Gnjot

GRAPES VARIETIES: Sangiovese 70% and Cabernet 30%

HARVEST: The grapes for rosé usually start the harvest, you run through all the vineyards in search of the bunches with the right degree of acidity.

VINIFICATION METHOD: Vinified in stainless steel vats at controlled temperature, fermentation takes place by indigenous yeasts, maceration lasts about 10 days; Aging takes place in second and third passage wooden barrels for minimum 12 months. Minimum 4 months in bottle.

ALCOHOL CONTENT: 13-14%

QUANTITY PRODUCED: 6000 bottles of 0,75l