



La Sinta

Cantina • Winery

COL BEATO

INDICAZIONE GEOGRAFICA PROTETTA

A deep red wine a violet coloured reflection, an intense flavour with a combination of red fruits and a slight spiced aroma with a well balanced, healthy, fruity persistent.

Grapes used for produce	- Merlot
Cultivation Area	- Hillside of Collebeato situated 200m above sea level
Production Area	- Collebeato; BS; LOMBARDIA
Form of Grape Vines	- Coyot and spurred cordon
Age of vines	- 16 Years
Yield	- 90 ql/ha
Soil composition	- Ferretto
Harvest period	- October
Production technique	- Manual collection and selection of grapes from crates

The fermentation on the skins is a mixing procedure with the punching and delastage cycle with a soft pressing of the grapes. This is then followed by a cold settling of the wine and the elimination of coarse sediments. The alcoholic fermentation happens in stainless steel tanks. The wine after is never racked by performing periodic rearrangements of lecs. The bottling of wine happens 1 years after production.

Best served - This red wine is best served with strong cheeses and red meat.

Serving Temperature - Room temperature 18/20° c

Evolution of the wine - Is on sale after 12 months from harvest time, it is recommended to keep the bottles in a laid down position at a cool temperature, by doing this you can obtain a positive development of wine for the following years.

Chemical analysis:	- Alcohol % vol	13,60
	- Ph	3,31
	- Acidity	6,40
	- Sugar	0,22

