SCHIROLI

Vino di Confine

Land and Vineyard

PODERE BEGHETTO

Type: Rosso dell'Emilia IGT sparkling organic
Vineyard: Espallier
Soil: Medium mixture tending to loamy
Exposure: North / South
Altitude: 28 m
Grape variety: 70% Salamino, 20% Ancellotta, 10% Oliva
Training system: Straight Guyot
Vine age: 13 years
Production per hectare: 100 q/ha
Harvest: Manual in bins

Method of cultivation: Certified organic assisted by good biodynamic practices. Initial harvest of Ancellotta and Oliva, which are crushed and left on the skins for 3 days. They are then racked and transferred to an always-full insulated tank, where a light alcoholic fermentation begins that stops almost immediately due to oxygen depletion, generating a mild semi-carbonic fermentation.

This mass (30 percent of the total) is used as a starter for alcoholic fermentation when, after 8-10 days, the Salamino is harvested at its proper ripening time.
The Salamino is crushed without maceration on the skins and combined directly with the must of Ancellotta and Oliva in a steel tank, where alcoholic fermentation takes place with 2-3 pump-overs. Only clean racking is carried out for clarification.

- Yeasts: No selected yeasts
- Re-fermentation: Directly with its own flower must stored during crushing
- SO_2: Metabisulfite at a rate of 2 g/hl at crushing and 1 g/hl at bottling

Aging
Approximately 6-7 months in steel tanks, followed by 3-4 months in bottle before marketing.

Winemaker: Gianluca Bergianti
Bottles produced: Approximately 2,500
Alcohol content: 12%.
Sulfur dioxide: 19 mg/l