

# SCHIROLI

Vino di Confine  
Land and Vineyard



**Type:** Organic sparkling Rosso dell'Emilia IGT

**Vineyard:** Espalier

**Soil:** Medium texture with a mix of sand and silt

**Exposure:** North/South

**Altitude:** 35 m

**Grape variety:** 85% Sorbara, 15% Salamino

**Training system:** Straight Guyot for Salamino and double inverted Guyot for Sorbara

**Age of vines:** 15 years

**Yield per hectare:** 85 q/ha

**Harvest:** Manual in bins



**Cultivation method:** Certified organic supported by good biodynamic practices.

We try to find the perfect harvest time to pick Salamino and Sorbara together, crush and macerate for a maximum of 1/2 days.

After racking, alcoholic fermentation continues in stainless steel tanks.

We carry out 2/3 pump-overs. For clarification, we only carry out clean rackings.

**Yeasts:** No selected yeasts

**Refermentation:** Directly with its own free-run juice preserved during crushing

SO<sub>2</sub>: Metabisulfite at a rate of 2 g/hl during crushing and 1 g/hl at bottling.

## Aging

Approximately 6/7 months in steel tanks, then once bottled, aging for ¾ months before release.

**Winemaker:** Gianluca Bergianti

**Bottles produced:** Approximately 2,500

**Alcohol content:** 12%

**Sulfur dioxide:** 15 mg/l

