

RODANTONIO DOC VAL DI CORNIA

- **OENOLOGIST:** Zannoni Stella-Zuddas Laura.
- **PLACE OF THE ORIGIN:** Lumiere.
- **CLASSIFICATION:** Red Doc Val di Cornia-
- **VINEYARD:** Sangiovese 100%
- **KIND OF CULTIVATION:** spurred cordon
- **VINEYARDS YEARS:** 18-20 Years.
- **VINEYARD:** density 4500 stumps/ha-productiveness 60 hl/ha-
- **PICKING WAY:** manual,18 kg pierced boxes.
- **NUMBER OF BOTTLES PRODUCED:** 7000.
- **FERMENTATION TUB:** stainless steel
- **FERMENTATION TIME:** 10-12 days.
- **FERMENTATION TEMPERATURE:** 24°/25°
- **MALOLACTIC FERMENTATION:** stainless steel
- **REFINING IN BOTTLE:** 3months.
- **VOL ALCOOL:** 13,5%-
- **TO BE SERVED AT:** 18-20°
- **COMBINATIONS:** From cacciucco alla livornese to cinghiale of maremma
- **PACKS OF:** 6 bottles.
- **PRICE:** 6€ each
- **MINIMUM ORDER:** 2 Boxes,shipment expenses to be charged to the recipient.



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