

TIZZANO



It is characterized by a gentle force, its intense tastes dance together with delicate bubbles, the fragrant aromas of this local grape variety do the rest.

Barbera Frizzante



GRAPE VARIETY

Barbera



PRODUCTION AREA

Colli Bolognesi, Colline Marconiane microzone



EXPOSURE

Southeast



AVERAGE ALTITUDE

250m above s.l.



AREA

Hill



SOIL COMPOSITION

Medium mixture, tending to calcareous



GRAPEVINE DENSITY

2800 strains per Ha



GRAPE YIELD PER HA

QI 70/75



VINE TRAINING

Spur pruned.



PRUNING

Winter manual and in summer, if necessary, cluster thinning.



GRAPE HARVEST

Mechanical after careful examination of the aging index, before harvesting light defoliation to better expose the bunches to the sun.



VINIFICATION

Destemmed and softly crushed grapes, 6/8 days maceration in a concrete tank at a temperature within 28 °C, with punching down and short pumping over. The specific measures, established by the vinification protocol, aim to preserve the natural richness of aromas and the taste freshness of the grape variety. Aging in steel for 3 months and subsequent secondary fermentation in autoclave for 40 days.



BOTTLE AGING

At least 2 months



ALCOHOL CONTENT

12,50 %



ORGANOLEPTICS CHARACTERISTICS

Ruby red with purple reflections; dry, full-bodied, slightly tannic, harmonious



PAIRING

It pairs with charcuterie, crescentine, tigelle and, why not, tortellini in broth and Bolognese pasta.



SERVING TEMPERATURE

10/12° C

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