



VINO ROSSO

Name of the wine:	CIRELLI LA COLLINA BIOLOGICA VINO ROSSO
Alcohol:	13%
Soil:	Clay and limestone
Soil management:	Organic
Training form:	Guyot
Period of harvest:	3 rd week of September
Winemaking process:	Grapes are destemmed and gently crushed, then transferred to stainless steel tank. The maceration period is short, takes not more than one week.
Ageing:	The wine rests in stainless steel tanks for a period of four months before the bottling.