

RIO Rocca

Berzmèin

- **Vineyard location:** *Farneto plateau is 250 meters above sea level in the Reggio Emilia province. This estate is surrounded by woods and fossil rich clay rifts called 'Calanchi'.*
- **Type of soil:** *lower layer: sandstone rock and clay of Pliocene epoch rich with fossils and feldspar. Higher layer clay silt and extremely thin sand.*
- **Grape variety:** *Marzemino.*
- **Average density:** *4000 stocks/ha.*
- **Sunlight exposure:** *east. The entire vineyard enjoys sunlight from sunrise to dawn.*
- **Vine trellising system:** *guyot.*
- **Pruning:** *6 – 8 bud/stock.*
- **Vineyard management:** *based on organic and biodynamic principles.*
- **Harvest:** *100% of grapes are harvested by hand. The grapes are carefully selected according to their ripeness and healthy aspect.*
- **Vinification:** *the grapes are de-stemmed and pressed, natural fermentation in stainless steel tanks, no yeasts addition. 8 days maceration, malolactic fermentation in french oak barrels where the wine is aged for 1 year.*
- **Alcohol content:** *12,5% by volume.*
- **Total Acidity:** *5 g/l.*
- **Colour:** *intense ruby red.*
- **Bouquet:** *Rich and spicy flavors with a taste of wood berries*
- **Flavor:** *It shows good structure, but has fresh and fragrant character, its aroma persists in the mouth.*
- **Food combination:** *red meat and white meat well seasoned, soft half seasoned cheese.*



Il Farneto Soc. Agricola
Via Covetta, 50
42014 Tressano di
Castellarano (RE)
tel. +39.0536.253001
fax. +39.0536.990400
info@agrifarneto.it
www.agrifarneto.it

Agricoltura UE



Organismo di controllo
autorizzato da MIPAAF
IT BIO 009
Operatore controllato n. A225