

le Berne

WINERY

Vino Nobile di Montepulciano

## L'Affronto

Affronto is made from Colorino and Mammolo – two rare, native grape varieties. The fragrance and style of Mammolo blend perfectly with the power and colour of Colorino. After ten years ageing in stainless steel barrels and one year (minimum) in bottle, Affronto is characterized by a deep ruby red colour with bright purple tinges and an intense bouquet of ripe fruit with flower and spicy notes. It is suitable for a long-lasting ageing. It matches perfectly with Tuscan "Cinta Senese" meat (for instance "Finocchiona" and "Mortadella di Siena"), but feel free to combine it with your favourite dishes!

### TECHNICAL FACT SHEET:

**Area of production:** Cervignano

**Altitude of the vineyards:** 350 m

**Grape variety:** Colorino and Mammolo

**Growing system:** balanced bilateral spurred cordon

**Production of grapes per hectare:** 50/60 quintals per hectare

**Harvest:** first week of October

**Vinification techniques:** maceration on the lees with intense pumping over in the first stage, followed by a short static quiescent stage. Temperature is controlled up to a maximum of 28° C.

**Ageing:** 10 months in stainless steel barrels

**Bottle ageing:** 12 months minimum

**Main analytical figures:** Alcohol content: 13.00/14.00% Vol.

**Total acidity:** 5,30

**Residual acidity:** 1,50

