

Salsese

Year: 2023

Production area: Salsomaggiore Terme hills (PR)

Designation: IGT Emilia Sparkling Red

Soil: Clayey - moderately calcareous

Altitude: 340 - 380 meters above sea level

Average production per hectare: 90 quintals

Variety

Barbera 50%

Bonarda 30%

Merlot 20%

Training system

Guyot

Orientation

Barbera: Sud-Ovest

Bonarda: Ovest

Merlot: Ovest

Technical data

Alcohol: 11.82% vol.

Residual sugar: 9.00 g/L

Total acidity: 5.92 g/L

Seasonal Trend

The year was characterized by a generally warm and dry climate, which lasted until mid-May, when heavy rains began. In July, temperatures returned to the seasonal average, accompanied by some thunderstorms; these weather conditions favored a reduction in production quantity but did not affect the quality and ripening of the grapes.

Winemaking

Manual harvest with grape selection

Destemming followed by fermentation in stainless steel tanks at a controlled temperature (25-30°C)

Malolactic fermentation in stainless steel

Refermentation in autoclave

Blending: November 2, 2023

Bottling: July 31, 2024



Serving temperature 14°

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Wine Description

Color: Clear ruby red

Aroma: Slightly vinous, characteristic aroma, with prominent notes of red fruit and berries.

Palate: Soft and fairly warm, with balanced tannins and harmonious.

Storage

Store horizontally in a cool environment with a constant temperature and minimal light exposure.

FOOD PAIRING

An essential pairing for appetizers with **cold cuts, traditional Parma** dishes like **anolini in broth, boiled meats, stews, and roasts**.