

Otium

Year: 2021

Production area: Salsomaggiore Terme Hills (PR)

Designation: IGT Emilia ROSSO

Soil: Clayey – moderately calcareous

Altitude: 340 - 380 meters above sea level

Average yield per hectare: 80 quintals

Variety

Barbera 54%

Cabernet sauvignon 34%

Merlot 8%

Bonarda 4%

Training system

Guyot semplice

Orientation

Barbera: Sud-Ovest

Cabernet sauvignon: 1 parcella Sud-ovest e 2 sud-Est

Merlot : 1 parcella Sud-Ovest e 1 sud-Est

Bonarda : Ovest

Technical data

Alcohol: 14.0% vol.

Residual sugar: 2.59 g/L

Total acidity: 5.89 g/L

Seasonal trend

The year had a mild winter, although rich in precipitation, including snowfall, which ensured an excellent water supply in the soil. The vegetative growth was regular, and around mid-April, there were slight frosts, but they did not cause significant damage. In spring and summer, the weather was pleasant with average temperatures, no extremes, and some thunderstorms between June and July. The excellent temperature variations during the harvest period allowed the grapes to reach an outstanding state of ripeness and a good balance in terms of sugar, freshness, and polyphenols.

Winemaking

Manual harvest with grape selection

Destemming and subsequent fermentation in stainless steel tanks at controlled temperature (25-30°C)

Malolactic fermentation in stainless steel

Aging: in stainless steel tanks

Blending: November 2021

Bottling: July 10, 2022

Aging potential: 5-10 years



*Serving temperature 16°
Also available in Magnum 1.5
and Jeroboam 3L version*

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Wine description

Color: Intense ruby red

Aroma: Intense notes of wild berries with subtle spicy hints. Over time, balsamic notes emerge.

Palate: Medium-bodied wine, supported by good acidity. The tannic component is present but pleasantly smooth. Persistent on the retro-nasal.

Storage

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

FOOD PAIRING

Ideal with **grilled pork**, **fresh egg pasta with beef ragù** or **mushroom** sauce. For vegans and vegetarians, it pairs perfectly with **pasta and chickpeas in tomato sauce**. A versatile wine, perfect **to share** at the center of the table during a dinner with friends, the right compromise even for those who are not fond of red wines. They will be pleasantly surprised.

It is recommended to open it half an hour before tasting.

Per la scheda tecnica più approfondita su una specifica annata, si prega di inviare una e-mail all'indirizzo **info@cantinailpoggio.it**