

Picchioni

COUNTRY
Italy

REGION
Lombardy

APPELLATION
Vino Rosso



Picchioni Rosso d'Asia 2021

VARIETALS

Croatina, Vespolina

VINEYARD PHILOSOPHY

Organic

VINEYARD NAME

Single vineyard

SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
1 Hectare	South	200 meters	Hilly	Gravel-sand
YIELD	DENSITY	CULTIVATION	VINE AGE	
7,000 kg/ha	5,000 vines per hectare	Guyot	About 22 years	

CLIMATE

Following the pattern of recent vintages, the hot climate was balanced by wide diurnal temperature variations. As a result, the wines exhibit vibrant acidity values and a full body.

HARVEST PERIOD

Late September.

VINIFICATION

Grapes are manually harvested in 18 kg plastic crates and selected on a sorting table. After destemming, they are pumped into stainless-steel vats for fermentation, followed by a 30-day maceration period.

AGING

Aged for a minimum of 24 months in large oak barrels before bottling, followed by at least 6 months of bottle aging prior to release.

LONGEVITY

30 years

OF BOTTLES PRODUCED

5330

FIRST VINTAGE PRODUCED

1995

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RES. SUGAR
14.0%	7 g/l	39.1 g/l	2 g/l

TASTING & PAIRINGS

Appearance: Bright deep ruby red color.

Nose: Ripe forest berries, cherry, and Solinga's signature balsamic.

Palate: Rich and well-rounded, full-bodied with fine-grained tannins.

Pairings: Pasta or risotto with game or sausage, roasted lamb, braised or stewed red meat.

Serving Temperature: 57-60°F



AVAILABLE FORMATS

750 ml, 1.5 L



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