

# ROCCA CORNETA

## STILL WINE

Straw yellow with greenish reflections, clear and consistent.  
Intense and complex aroma. Spicy notes of black pepper and resin. Distinct minerality, with varietal ethereal hints. Scents of white peach, vanilla and dried fruit.  
Dry and structured, balanced by a vibrant acidity reminiscent of rhubarb. Good sapidity and a ripe fruit aftertaste, with notes of medlar.

### VINIFICATION

Soft pressing of the grapes and spontaneous fermentation, based only on indigenous yeasts on the skin, at controlled temperature (15°C). Maturation with bâtonnage on fine lees for six months.

### VARIETIES

Solaris in blend with other PIWI varieties. We can obtain high-quality grapes with reduced treatments by cultivating them at high altitudes, where pathogen pressure is lower.

### SOIL

Heavy clay-based soil, rich in rocks, resulting from complex landslide deposits and originated from a mutable matrix of limestone marl and sandstone.

### GEOGRAPHICAL LOCATION OF WINEYARDS

High Tuscan-Emilian Apennines, Dardagna Valley. Rocca Corneta and Querciola, Lizzano in Belvedere (BO). Vineyards facing south, between 500 and 900 meters above sea level.

### TRAINING SYSTEM AND PLANTING DENSITY

Bilateral Guyot trellis 1,2m x 3m — 2750 vines per hectare.

12%

Alcohol content

8-10°C

Serving temperature



FONDAZIONE  
EDMUND  
MACH  
RASSEGNA NAZIONALE VINI PIWI  
MENZIONE D'ONORE 2024



Viticoltori Alto Appennino Emiliano

Loc. Pianello 1, fraz. Rocca Corneta, Lizzano in Belvedere (BO) P.I. 04097491205  
contact@viticoltorialtoappenninoemiliano.com

WWW.VITICOLTORIALTOAPPENNINOEMILIANO.COM