

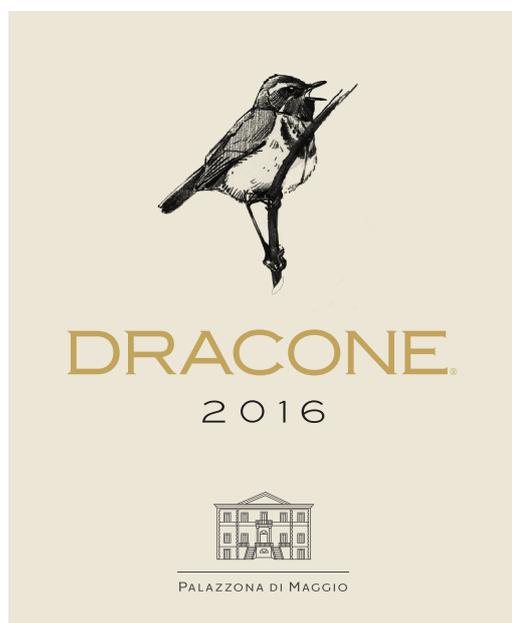


PALAZZONA DI MAGGIO

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DRACONE MERLOT - CABERNET FRANC



Format
75cl Bottle



Type of wine
Red wine from sustainable farming



Production area
Imola (Bo) - Romagna - Italy



Grape variety
Merlot, Cabernet Franc, Petit Verdot



Appearance
Medium clear ruby red colour.



Nose
Jam, red fruit, berries, currant, tobacco and black pepper.



Palate
Good structure and balance, well gauged ripe tannins, sweet fruity finish.



Merano Wine Festival
2012-2013 selezionato



Vino del Tribuno
2012-2014-2016-2017
Attestato di Gran Merito



Guida AIS
Emilia Romagna da Bere
2017-2018 6 Acini
con menzione di eccellenza



The WineHunter
Award 2019
Medaglia Rossa



Decanter Wine World Awards
2012 - Medaglia di Bronzo
2020 - Medaglia d'Argento



Data Sheet

NAME COMPLETE:	DRACONE
DENOMINATION:	COLLI D'IMOLA ROSSO DOP
VINTAGE:	2016
GRAPE VARIETY:	50% MERLOT 40% CABERNET FRANC 10% PETIT VERDOT
DENSITY PLANT:	5500/HA
TRAINING SYSTEM:	SPURRED CORDON
YELD PER HECTARE:	65 QUINTALS
ANNUAL PRODUCTION:	13.200 BOTTLES
ALCOHOL CONTENT:	14,5% VOL
TOTAL ACIDITY:	6,03 G/L
DRY EXTRACT:	33,1 G/L
SUGAR RESIDUE:	1,2 G/L
SERVICE TEMPERATURE:	18°C



Description

The Dracone is produced by hand-picking and carefully selecting grapes from Merlot, Cabernet Franc and Petit Verdot organic certification in September.

The grapes come exclusively from the vineyards of the estate and are vinified individually.

A wine of great character with remarkable capacity for evolution in the bottle, from 8 to 10 years.



Winemaking Process

The grapes are vinified through a medium-long maceration at controlled temperature making daily pumping over.

Subsequently it is aged for at least 18 months for one part in steel tanks, for another part, about 25% in 500 lt oak barrels. second and third pass.



Land and Vineyard Characteristics

The Merlot, Cabernet Franc and Petit Verdot vineyards were planted from 2003 until 2006 on medium-textured soils predominantly clayey with sand and silt.

The grapes come from the podere Farnè, Poggio and Quercia in the hills of San Pietro di Ozzano Emilia in the province of Bologna, in the Doc Colli d'Imola area at an altitude that varies between 80 and 170 meters above sea level.

The orientation of the rows varies according to the plots with a north-south prevalence.

The favorable microclimate, characterized by a high temperature range day-night even in summer, allows us to obtain high quality grapes and full-bodied wines characterized by high acidity and therefore freshness.



Food Pairing

Tasty dishes, such as pasta with wild boar ragout, grilled red meats, mature hard cheeses.