



PALAZZONA DI MAGGIO

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DRACONE RISERVA MERLOT - CABERNET FRANC



Format

75cl Bottle - Magnum 150cl



Type of wine

Red wine from sustainable farming



Production area

Imola (Bo) - Romagna - Italy



Grape variety

Merlot, Cabernet Franc, Petit Verdot



Appearance

Lively and dense ruby reb



Nose

Notes of black cherries and blackberries, currant, tobacco and black pepper.



Palate

Round taste, balanced and persistent, soft tannins, spicy and mineral finish.



AIES Emilia Romagna
Vino da ricordare 2016



Guida AIS
Emilia Romagna da Bere
2012-2013

6 Acini menzione di eccellenza



The WineHunter
Award 2019
Gold



Falstaff
Romagna Trophy
2020



Decanter Wine World Awards
2020 - Medaglia d'Oro



Data Sheet

NAME COMPLETE:	DRACONE RISERVA
DENOMINATION:	COLLI D'IMOLA ROSSO RISERVA DOP
VINTAGE:	2013
GRAPE VARIETY:	45% MERLOT 45% CABERNET FRANC 10% PETIT VERDOT
DENSITY PLANT:	5500/HA
TRAINING SYSTEM:	SPURRED CORDON
ANNUAL PRODUCTION:	6.500 BOTTLES - 350 MAGNUM
ALCOHOL CONTENT:	15% VOL
TOTAL ACIDITY:	5,5 G/L
DRY EXTRACT:	37,7 G/L
SUGAR RESIDUE:	0,5 G/L
SERVICE TEMPERATURE:	18°C



Description

The vinification of the Merlot, Cabernet Franc and Petit Verdot grapes takes place through a long maceration at controlled temperature with daily pumping over.

Then we start a post-fermentative maceration on the skins.

It is then aged for at least 24 months in 500lt oak barrels, first and second passage.



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

Our Merlot, Cabernet Franc and Petit Verdot vineyards were planted from 2003 until 2006 for a total of about 7 hectares.

The soils are characterized by a medium clayey mix 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 Colli d'Imola Doc 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 allows us to obtain high quality grapes and full-bodied wines characterized by high acidity and freshness.



Food Pairing

Grilled red meat dishes, game dishes.