

RIO ROCCA Berzmèin 2008

Area: Farneto plateau is 250 meters above sea level in the Reggio Emilia province. This estate is surrounded by woods and fossil rich clay rifts called 'calanchi'.

Type of soil: lower layer: sandstone rock and clay of Pliocene epoch rich with fossils and feldspar. Higher layer clay silt and extremely thin sand.

Grape Variety: Marzemino 100%

Vineyard Surface Area: 1,75 ha

Average Density: 4,000 stumps per ha

Sunlight exposure: the entire vineyard enjoys sunlight from sunrise to dawn.

Vine trellising system: simple espalier guyot

Fertilization: based on organic and biodynamic principles

Pruning: we leave 8-10 sprouts for each stumps

Average production per hectare: 5 t

Care in the preparation: The grapes are carefully selected according to their ripeness and healthy aspect. Grapes are harvested by hand.

Vinification: the grapes are cleaned of their stalks and pressed at 80%, natural fermentation, no yeasts added, 8 days maceration, manolactic fermentation no filtration and no fining.

Alcohol contents: 12.5% by volume

Total Acid PH: 5.0gm/100ml

Sulfites: 5mg per liter (According to the current EU legislation wines containing fewer than 10 mg/l of sulfites may be labeled "contains only naturally occurring sulfites" or "no sulfites added")

Aging: for 14 months in French oak barrels

Total Production: 9000 bottles of 750ml

Packing: boxes of 6 bottles of 750 ml

Color: intense ruby red

Bouquet: Rich and spicy flavors with a taste of wood berries.

Flavor: It shows good structure, but has fresh and fragrant character, its aroma persists in the mouth.

Food combination: red meat and white meat well seasoned, soft cheese and half seasoned cheese.



RIO ROCCA Caberzmèin 2007

Area: Farneto plateau is 250 meters above sea level in the Reggio Emilia province. This estate is surrounded by woods and fossil rich clay rifts called 'calanchi'.

Type of soil: lower layer: sandstone rock and clay of Pliocene epoch rich with fossils and feldspar. Higher layer clay silt and extremely thin sand.

Grape Variety: Cabernet Sauvignon 80% - Marzemino 20%

Vineyard Surface Area: 2 ha Cabernet Sauvignon - 1,75 ha Marzemino

Average Density: 4,000 stumps per ha

Sunlight exposure: the entire vineyard enjoys sunlight from sunrise to dawn.

Vine trellising system: simple espalier guyot (Marzemino) simple espalier to runner system (Cabernet S.)

Fertilization: based on organic and biodynamic principles

Pruning: we leave 6-8 sprouts for each stumps

Average production per hectare: 5/6 t

Care in the preparation: The grapes are carefully selected according to their ripeness and healthy aspect. Grapes are harvested by hand.

Vinification: the grapes are cleaned of their stalks and pressed at 80%, natural fermentation, no yeasts added, 12 days maceration, manolactic fermentation no filtration and no fining.

Alcohol contents: 13.5%

Total Acid PH: 5.2gm/100ml

Sulfites: 60mg per liter (well below the maximum limit consented by European regulation CE nr. 606/2009 for red wines is 150mg per liter)

Aging: for 14 months in French oak barrels

Total Production: 6000 bottles of 750ml

Packing: boxes of 6 bottles of 750 ml

Color: intense ruby red

Bouquet: complex with spicy flavors and small red fruits

Flavor: Full taste, but elegant, well balanced and with some mineral traits, its aroma lingers in the mouth for long.

Food combination: red meat and game meat, well seasoned cheese.



L'Agricola
del Farneto



L'Agricola del Farneto, Naturae Vitis Cultura

Via Covetta, 50 - Tressano di Castellarano - Reggio Emilia

tel. +39.0536.253001 fax +39.0536.990400

www.agrifarneto.it - e-mail: info@agrifarneto.it



Azienda certificata
per metodo biologico
reg. CE 834/07

L'Agricola
del Farneto



L'Agricola del Farneto, Naturae Vitis Cultura

Via Covetta, 50 - Tressano di Castellarano - Reggio Emilia

tel. +39.0536.253001 fax +39.0536.990400

www.agrifarneto.it - e-mail: info@agrifarneto.it



Azienda certificata
per metodo biologico
reg. CE 834/07