

# Rosso Villa Minelli

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**PROPRIETOR:** Edizione srl

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**MANAGER:** Massimo Zambon

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**WINEMAKER/CONSULTANT:** Daniele Dal Secco followed by Francesco Serafini

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## VINEYARD

**LOCATION:** in the municipalities of Ponzano Veneto and Villorba, in the heart of the Province of Treviso on the Po Plain

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**AREA:** 5.5 Ha

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**SOIL:** loose with a significant skeletal and gravel content

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## VARIETY

**GRAPES:** Merlot and Cabernet Sauvignon, mostly on Kober rootstock, with the remainder on old local rootstock

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**AVERAGE AGE OF VINES:** 12/18 years with a part of the Merlot over 40 years old.

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**PLANTING DENSITY (VINES/Ha):** 4,000 except the old Merlot vines

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**EXPOSURE:** plain with north-south planted rows

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**TRAINING METHOD:** Spur-pruned cordon

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**AVERAGE CROP LOAD:** maximum 6-8 bunches per vine

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**YIELD (t/ha):** 7/9

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**VINEYARD MANAGEMENT:** cost-effective pest control and optional irrigation

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**CANOPY MANAGEMENT:** de-leafing, topping, shoot thinning, weeding to eliminate need for herbicides

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## HARVEST/ VINIFICATION

Manual, in 15 kg crates. Variety by variety when grapes are perfectly ripe. Selection on the vine followed by indoor sorting on a vibrating table, de-stalking, crushing, controlled temperature fermentation with a low sulphur dioxide content in horizontal macerators. After racking, the wine is transferred to stainless steel tanks for malolactic fermentation. It is then stabilised and left to rest in stainless steel tanks again before being finished in the bottle for 3 months.

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**FIRST YEAR OF PRODUCTION:** 2012

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**WINERY**

A winery with the capacity for vinification in separate batches using horizontal macerators and stainless steel tanks in a fully temperature controlled process. Cooling system for perfect cold maceration of all batches if necessary before fermentation. Pneumatic press and volumetric pumps for delicate processing.

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**ROSSO  
VILLA MINELLI  
2013**

A hot and dry period spanning July and August was managed perfectly by careful irrigation. The result is an aromatic and rich wine with a distinctive character.

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**PRODUCTION:** 41,000 bottles

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**BUDDING:** Merlot around 15-20 March, with Cabernet Sauvignon later on

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**FLOWERING:** 5-10 June

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**MID VERAISON:** first week in August

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**HARVEST:** Merlot 20 September, Cabernet Sauvignon early October

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**MACERATION:** 8-12 days depending on variety

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**RACKING:** from 28-30 September to mid October

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**ALCOHOLIC FERMENTATION:** entirely in horizontal macerators; malolactic fermentation in stainless steel

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**FINISHING:** on fine lees in stainless steel for 6-8 months, until bottling

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**ANALYTIC DATA:** alcohol: 12.5%; total acidity: 5 g/l; residual sugar: 3 g/l; pH: 3.6

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**TASTING NOTES:** A deep cyclamen red wine with an intense nose of mature woodland berries (myrtle and mulberry) and dried dog rose. The palate reflects the nose, with mulberry in the foreground along with mature tannins and a rich, fascinating vinosity.