

“BALENC” IGT SEBINO ROSSO



TECHNICAL SHEET

GRAPE VARIETY	Marzemino (35%); Barbera (35%); Incrocio Terzi (20%); Schiava gentile (10%)
GRAPES PROVENANCE	Gussago (BS), eastern border of Franciacorta
TYPE OF AREA	Hilly, 250 – 300 asl. All vineyards are terraced facing south
TYPE OF SOIL	Limy-clayey and rocky soil
TRAINING SYSTEM	Guyot, spurred rope
HARVESTING	from the end of September to the first half of October, always with meticulous selection of the bunch before pressing
AVERAGE YIELD FOR Ha	60 ql/ha; 40 hl/ha
VINIFICATION	The first operation occurs in thermal-conditioned steel tanks. The alcoholic fermentation has a total duration of 4 weeks, including the maceration in contact with the skins. The wine is refined then in little oak-tree barrels, where the malolactic fermentation takes place, and stays in barrique for a maximum of 24 months.
BOTTLING	March
REFINEMENT IN BARRIQUE	24 months
REFINEMENT IN BOTTLE	Minimum 10/12 months
ANNUAL PRODUCTION	4500 bottles
ALCOHOL CONTENT	15% Vol.

Merlot, Cabernet Sauvignon and Cabernet Franc: our Balenc is definitely the Lord of Le Cantorie.

This wine is named after the paternal grandfather, Luigi, whose nickname was "Balenc" (from local dialect "balencare", that is staggering).

The late harvest and the drying on the vine of the cabernet grapes leave their mark on this structured and full-bodied wine, which is vinified through a process of maceration on the skins for more than a month and aged in small French oak barrels for a maximum of 24 months. Then, it spends other 10/12 months in the bottle, in order to achieve perfect balance.

A spicy and complex bouquet, with scents of red fruits such as cherry, blackberry and plum: a triumph of aromas, harmonized by an incredibly long persistence. It is a wine that, while tasting it, should be listened to: its vibrant notes will awaken intense emotions in the theatre of your palate.

It is perfect in combination with important and full-bodied dishes.