

Bissoni



Production area: Bertinoro, hilly area 150 m
a.s.l. , sandy-clayey soil

Grape variety: sangiovese

Grapes: 100% Sangiovese

Harvest time: end of September-beginning of
October

Average yield per hectare: 50 quintals

Cultivation method: spurred cordon

Vine Density: 3,300 vines per Ha

Year of planting: 1991

Wine making process: after hand-picking of grape clusters,
destemming and pressing. Alcoholic
fermentation with wild yeasts at controlled temperature.

Average maceration time: 14-21 days.

Malolactic fermentation in stainless steel tanks, refining in
first- and second-hand-passage French oak
barrels for 16-18 months and for at least 12 months in the
bottle.

Ageing potential: over 20 years

Organoleptic features: intense garnet red colour with orange
shades. A structured wine with
prevailing hints of ripe fruit, maraschino cherry, plums, small
red berries, balsamic, spicy, with tobacco
notes; elegant and lingering.

Notes and food pairing: this rich and structured wine is
suitable for long ageing. It is well matched
with grilled or spit-roasted red meat, game, elaborate white
and red meat-based dishes and mature
cheeses.

Serving temperature: 16 - 18° C