

Bissoni



Production area: Bertinoro, hilly area 150 m

a.s.l. , sandy-clayey soil

Grape variety: sangiovese

Grapes: 100% Sangiovese

Harvest time: late harvest, after natural complete ripening and drying

Average yield per hectare: 40 quintals

Cultivation method: spurred cordon

Vine Density: 3,300 vines per Ha

Year of planting: 1991

Wine making process: Alcoholic fermentation with wild yeasts at controlled temperature. Very long maceration with whole grapes and stems. Malolactic fermentation in oak barrels, refining for 2 years in French oak barrels and at least 18 months in the bottle.

Ageing potential: over 25 years

Organoleptic features: Garnet red colour. A full-bodied, persistent wine, with ripe tannins balanced by low residual sugars. Elegant aromas with hints of ripe fruit, maraschino cherry, blackberries, small red fruits. Balsamic with notes of cocoa, tobacco and spices.

Notes and food pairing: This wine is rich and structured, suitable for long ageing. A fine wine for important dishes of roasted or stewed game; try it with blue, mature cheese typically served with fortified wines. Excellent with dark chocolate or alone as a meditation wine.

Serving temperature: 14 - 16° C