



ROMAGNA DOC SANGIOVESE BERTINORO "GIRAPOGGIO"

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

Grape variety: sangiovese

Grapes: 100% Sangiovese

Harvest time: end of September

Average yield per hectare: 60 quintals

Cultivation method: spurred cordon

Vine Density: 3,300 and 5,000 vines per Ha

Year of planting: 1994 and 2003

Wine making process: after hand-picking of grape clusters, destemming and pressing. Alcoholic fermentation with wild yeasts at controlled temperature in stainless steel tanks. Average maceration time: between 7 and 9 days. Malolactic fermentation in stainless steel tanks, refining on own yeasts.

Aged partly in stainless steel tanks and partly in oak barrels.

Ageing potential: from 6 to 10 years

Organoleptic features: intense red colour. A structured wine with prevailing hints of fresh fruit, cherries, plums, small red berries, balsamic, moderately spicy. Juicy, fresh flavour, a pleasant and elegant wine with good persistence.

Notes and food pairing: This wine's rich and structured wine is suitable for medium ageing. Best served with first courses and grilled meat, it is also excellent with oily fish due to its fresh aromas and medium body.

Serving temperature: 16 - 18° C