

Denomination: Romagna Sangiovese Riserva DOC BERTINORO

Vineyards: grapes come from a small, estate owned vineyard named Vigna Vecchia

Vineyard area: Vigna Vecchia 1.00 hectares

Vine growing: 5.000 vines per hectare, cordon spur trained

Grape variety: 100% Sangiovese, 15-22 years old on average

Altitude: 100 metres above sea level

Exposure: south-east

Harvesting: after a careful selection in the vineyards, grapes are hand-picked and carried to cellar at beginning of September

Yield: 3.500 l per hectares

Vinification: alcoholic fermentation in stainless steel vats under controlled temperature with repeated crushing for at least 21 days.

Maturation: Part in a large 3,000 litre barrel and part in tonneaux of 500 litre for about 12 months

Refining: in bottle for at least 16 months

Production: 5.000 bottles

Organoleptic features: intense ruby-red colour with purple hints; intense nose with strong notes of red fruits, particularly currants, blackberries and blueberries, along with a plum-jam aroma. Sharp, minerally and pleasantly spicy finish. The palate is fine, elegant and perfectly balanced with freshness supported by correct alcohol and softness.