

TASTING SHEET

SANGIOVESE DI FABBRICA 2016

Variety:	Sangiovese
Soil:	Sandy clay with active limestone
Training system:	Cordon spur
Farming method:	Organic
Harvest:	Last decade of September
Harvest method:	Manual in small crates



Vinification:

The grapes, thinned out and selected in the vineyard, were de-stemmed and sorted by hand, then pressed up to 20%; the destemmer-crusher was pumped in to a truncated cone of French oak with a peristaltic pump. Fermentation was controlled below 28°C. Extraction was facilitated with pumpover and delestage. Maceration lasted 25 days during which malolactic fermentation was completed. At the end of this period the skins were pressed with a pneumatic press (at 0.8 atm). The wine was drawn off from the top to eliminate coarse lees.

Ageing:

Transferred by gravity to tonneaux where the wine aged for 24 months, 12 of which on its fine lees. The barrels were selected according to the characteristics of the wine at the end of alcoholic fermentation. We opted for French oak tonneaux (500l) from different origins with seasoning ranging from 24 to 36 months.

Tasting notes:

Bright and transparent ruby red. The nose highlights a lush fruity with notes of dark cherry and wild strawberries. The permanence in the glass reveals iron notes, hints of rose and orange peel, returns of red berries and light spiciness. On the palate the entrance is fragrant, soft and savory, the development is incisive and with a soft sweet-acid contrast. The finish refers to the dense structural texture of the wine with smoked nuances and a nice citrus notes at the end.

Serving temperature: 18°C