



General Information

VARIETAL: Sangiovese 100%

VINEYARD: Ragnie - Petroso - Loreto - Fornace
- Cava

YIELD PER HA: 55 q. li

BOTTLES PRODUCED: 27.571 da 0,75 litri
450 da 1,5 litri, 36 da 3 litriz

Vinification

Concrete vats

No Selected yeasts

FERMENTATION TEMPERATURE: 31 °C max.

TEMPERATURE CONTROL: Yes

MACERATION TIME: 35 gg

MALOLACTIC FERMENTATION: Yes

Aging

SLAVONIAN: 25/32/37 hl oak vats

36 Months

No Clarification

FILTERED: Yes

Analytical Data

ALCOHOL: 13,5%

TOTAL ACIDITY: (g/l) 5,40

VOLATILE ACIDITY NETT: (g/l) 0,52

TOTAL SO2: (mg/l) 31

FREE SO2: (mg/l) 12

DRY EXTRACT: (g/l) 27,5

