



General Information

VARIETAL: Sangiovese 100%

VINEYARD: Le Ragnae

YIELD PER HA: 65 q. li

BOTTLES PRODUCED: 3.463 - 0,750ml

Vinification

Concret Vats

No Selected Yeasts

FERMENTATION TEMPERATURE: 31°C

TEMPERATURE CONTROL: Yes

MACERATION TIME: 25 gg.

MALOLATIC FERMENTATION : Yes

Aging

SLAVONIAN: 26 hl Slavonian Oak Vats

AGING: 24 Months

No Clarification

FILTRATION: Yes

BOTTLING DATE: April 2023

Analytical Characteristics

ALCOHOL: 12.5 %

TOTAL ACIDITY: (g/l) 6

NET VOLATILE ACIDITY: (g/l) 0,48

TOTAL SO2: (mg/l) 49

FREE SO2: (mg/l) 19

DRY EXTRACT: (g/l) 27.4

