



General Information

VARIETAL: Sangiovese

VINEYARD: Castelnuovo, Le Ragnie.

YIELD PER HA: 65 q. li

BOTTLES PRODUCED: 33.366 - 0,750ml

Vinification

Concret Vats

No Selected Yeasts

FERMENTATION TEMPERATURE: 31°C

TEMPERATURE CONTROL: Yes

MACERATION TIME: 25 gg.

MALOLATIC FERMENTATION : Yes

Aging

SLAVONIAN: 26/50 hl Slavonian Oak Vats

AGING: 24 Months

No Clarification

FILTRATION: Yes

BOTTLING DATE: April 2023

Analytical Characteristics

ALCOHOL: 13%

TOTAL ACIDITY: (g/l) 5.8

NET VOLATILE ACIDITY: (g/l) 0.50

TOTAL: SO₂ (mg/l) 47

FREE: SO₂ (mg/l) 12

DRY EXTRACT: (g/l) 28.1

