



General Information

VARIETAL: Sangiovese 100%

VINEYARD: Le Ragnai Lago & Fonte

BOTTLES PRODUCED: 19.866 da 0,75 lt..

Vinification

Concrete vats

No Selected yeasts

FERMENTATION TEMPERATURE: 30°C max.

TEMPERATURE CONTROL: Yes

MACERATION TIME: 15 gg

MALOLATIC FERMENTATION : Yes

Aging

Slavonian 25 to 100 hl oak vats

AGING: 12 Months

No Clarification

FILTERED: Yes

BOTTLING DATE: May 2022

Analytical Data

ALCOHOL: 12,5 %

TOTAL ACIDITY: (g/l) 6.48

NET VOLATILE ACIDITY: (g/l) 6,67

TOTAL SO₂: (mg/l) 53

FREE SO₂: (mg/l) 14

DRY EXTRACT: (g/l) 27,8

