



PIO IL GRANDE

FORLÌ ROSSO | IGT

Only the best Sangiovese grapes which come from the "Il Costone cru" at Tenuta del Gelso, located in Bertinoro, become Pio Il Grande.

THE VINEYARD

GRAPE VARIETY	SANGIOVESE 90%, MONTEPULCIANO 5% CABERNET SAUVIGNON 5%
VINEYARD	CRU IL COSTONE
SOIL	CLAY AND CALCAREOUS
Surface of the vineyard	10 Ha
Age of vineyard	25 Years
Sun exposure	East, South-East
Vineyard height	150 m asl
Density of plantation	4000 Plants/Ha
Average yield	1,5 Kg/Plants
Pruning	Runner system
Harvest	3rd-4th Decade of September Traditional hand picking

WINEMAKING

MACERATION Controlled temperature approx 26° C for 25/30 days.

FERMENTATION In steel tanks.

MALO-LACTIC FERMENT In steel tanks.

AGEING After the long grape skin maceration at a temperature controlled fermentation, this wine ages for 14-18 months in small French barrels. Further refinement of 2 months in stainless steel tanks and 4-6 months in the bottle.

YEARLY PRODUCTION Approx. 12,000 bottles.

TASTING NOTES

Deep ruby red, with very intense and rich hints of Marasca cherry fruit mixed with elegant spicy notes. Very well balanced, with dense tannins on the palate, it is rich in floral and fruit aromas with a persistent aftertaste.

FOOD PAIRINGS

Good with all the traditional Italian dishes, from Cappelletti in brodo di carne e Guancia brasata al Sangiovese.

SERVING TEMPERATURE

18-20 °C