



IL COSTONE RISERVA

ROMAGNA | DOC | SANGIOVESE | BERTINORO

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

THE VINEYARD

GRAPE VARIETY	SANGIOVESE 100%
VINEYARD	CRU IL COSTONE
SOIL	CLAY AND CALCAREOUS
Surface of the vineyard	2 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	3st Decade of September Traditional hand picking

WINEMAKING

MACERATION Controlled temperature approx 28° C for 25/30 days.

FERMENTATION In steel tanks.

MALO-LACTIC FERMENT In steel tanks.

AGEING Long maceration and fermentation at controlled temperature, ageing of 30 months in large traditional slavian oak casks of 35 hl. & second use French oak barriques. further ageing of 6 months in the bottle.

YEARLY PRODUCTION Approx. 5,000 bottles.

TASTING NOTES

Deep ruby red, with characteristic hints of mediterranean cherry and small red fruits; balanced, well structured, with dense tannins and a long, pleasant aftertaste.

FOOD PAIRINGS

Good with all the important main courses of the Italian traditional dishes.

SERVING TEMPERATURE

18-20°C