



# IL COSTONE

ROMAGNA | DOC | SANGIOVESE SUPERIORE

This wine has been obtained from a single "cru" vineyard Il Costone located at Tenuta Del Gelso, 10 Hectars in the heart of Bertinoro, one of the most wine vocated areas of the Emilia-Romagna region.

## 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 26° 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 12-14 months in large traditional slavian oak casks of 35 hl., further refinement of 2 months in stainless steel tanks and 4-6 months in the bottle.

YEARLY PRODUCTION Approx. 20,000 bottles.

## TASTING NOTES

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

## FOOD PAIRINGS

Good with all the traditional Italian dishes: Pasta e Fagioli, Galletto alla Cacciatora.

## SERVING TEMPERATURE

16-18 °C