



IL GELSO

ROMAGNA | DOC | SANGIOVESE SUPERIORE

This wine is the result of the grapes selection from Tenuta Del Gelso vineyard, located in the heart of Bertinoro, one of the most wine vocated areas of the Emilia-Romagna region.

THE VINEYARD

GRAPE VARIETY	SANGIOVESE 100%
VINEYARD	TENUTA DEL GELSO
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	2nd e3rd Decade of September
	Traditional hand picking

WINEMAKING

MACERATION Controlled temperature approx 28° C for 15/20 days.

FERMENTATION In steel tanks.

MALO-LACTIC FERMENT In steel tanks.

AGEING Long maceration and fermentation at controlled temperature, partly ageing of 9-12 months in large traditional slavian oak casks of 35 hl. & partly in steel tanks, further ageing of 2-4 months in the bottle.

YEARLY PRODUCTION Approx. 30,000 bottles.

TASTING NOTES

Easy to drink wine with light- medium ruby red colour, with characteristic hints of cherry; balanced, well structured, with dense tannins and a long, pleasant aftertaste.

FOOD PAIRINGS

Good with all the traditional Italian dishes, Pasta al sugo and Italian cold cuts.

SERVING TEMPERATURE

16-18 °C