



il Costone

ROMAGNA D.O.C. SANGIOVESE SUPERIORE

This wine has been obtained from highly vocated vineyards sited at 220 m asl in the heart of Bertinoro area, one of the most wine vocated areas of the Emilia-Romagna region.

VINEYARD

Grape variety	Sangiovese
Vineyard	Il Costone - Bertinoro area
Soil	Pliocene calcareous sandsoils
Surface of the vineyard	ca 5.0 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/plant
Pruning	Runner system
Harvest	3rd Decades of September Traditional hand picking

VINIFICATION

At a controlled temperature approx 26° C for 20 days with skin maceration, in stainless steel and concrete tanks.

AGEING

14-16 months in large traditional Slavonian oak casks of 35hl., further refinement of 2 months in stainless steel tanks and 4-6 months in the bottle.

TASTING NOTES

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

FOOD PAIRINGS

Good with all the traditional Italian dishes: pasta e fagioli, galletto alla cacciatora.

SERVING TEMPERATURE 18-20 °C

ANNUAL PRODUCTION about 10.000 bottles



ORGANIC WINE