



*il Costone*

ROMAGNA D.O.C.  
SANGIOVESE RISERVA - Bertinoro

Only the best organic Sangiovese grapes which come from the Bertinoro area, become Il Costone Riserva.

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VINEYARD

Grape variety	Sangiovese
Vineyard	Il Costone - Bertinoro area
Soil	Pliocene calcareous sandsoils
Surface of the vineyard	ca 2.0 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

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VINIFICATION

At controlled temperature approx 28° C for 20 days, in concrete and stainless steel tanks.

AGEING

24 to 30 months in large traditional slavian oak casks of 35 hl. & further ageing of 6 months in the bottle.

TASTING NOTES

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

FOOD PAIRINGS

Good with all the traditional Italian dishes.

SERVING TEMPERATURE 18-20 °C

ANNUAL PRODUCTION about 3.000 to 5.000 bottles



ORGANIC WINE