



IL GELSO

ROMAGNA D.O.C. SANGIOVESE SUPERIORE

This wine is the result of an attentive organic grapes selection from the best hilly-vineyards of the denomination.

VINEYARD

Grape variety	Sangiovese
Vineyard	Bertinoro area
Soil	Clay and calcareous
Surface of the vineyard	ca 5.0 ha
Age of vineyard	20 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	2nd & 3rd Decades of September Traditional hand picking

VINIFICATION

Skin maceration at a controlled temperature approx 27° C for 15 days in stainless steel and concrete tanks.

AGEING

Partly ageing of 9-12 months in concrete and stainless steel tanks, further ageing of 2-4 months in the bottle.

TASTING NOTES

Elegant and friendly wine, with light-medium ruby red colour, with characteristic hints of cherry; balanced, well structured, with dense tannins and along, pleasant aftertaste.

FOOD PAIRINGS

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

SERVING TEMPERATURE 16-18 °C

ANNUAL PRODUCTION about 30.000 bottles



ORGANIC WINE