



MONTE SASSO

Romagna D.O.C. Sangiovese

San Vicinio

This red wine has been obtained from the Monte Sasso area vineyards, sited in Mercato Saraceno, from traditional Sangiovese.

VINEYARD

Grape variety	Sangiovese
Vineyard	Monte Sasso area
Soil	Clay and sandstones
Surface of the vineyard	ca 5.0 ha
Age of vineyard	15-25 years
Sun exposure	East, South-East
Vineyard height	270-380 m asl
Density of plantation	4000 plants/ha
Average yield	1,5 Kg/plant
Pruning	Runner system
Harvest	1st Decade of October, Traditional hand picking

VINIFICATION

Red Fermentation with skin maceration at a controlled temperature approx 27°C for 15 days in concrete and steel tanks.

AGEING

16 months in the traditional slavian oak casks of 35hl. Further refinement of 2 months in the stainless steel tanks and 4-6 months in the bottle.

TASTING NOTES

Ruby red colour with garnet reflections, with characteristic hints of Marasca cherry and elegant spicy notes, given by slavian oak ageing. Harmonious, with dense and intense tannins, this wine fully reflects characteristics of Sangiovese.

FOOD PAIRINGS

Good with all the traditional Italian dishes, from pasta al sugo to bbq meat.

SERVING TEMPERATURE 16-18 °C

ANNUAL PRODUCTION about 10.000 bottles

