

UVE PORTATE A CESENA

SANGIOVESE APPASSIMENTO



Leonardo da Vinci SpA is a reality that represents a union of Italian wineries specializing in the distribution and marketing of wines nationally and internationally. Our mission is to enhance the history and the excellence of the wines of each territory to arrive at a careful selection of products, each one an expression of its place of origin.

TASTING NOTES



Deep ruby red tending towards mauve



Striking sensations of ripe fruit which then evolve pleasantly into a sweet vanilla note, closing with ripe spicy notes and tobacco



Its acidity, combined with the softness of the rounded tannins from the maturation in wood, enhances the ripe fruit flavours, which favor a persistent finish



Grilled meat with roasted potatoes



18°C

TECHNICAL INFORMATION

APPELLATION
Romagna Doc

PRODUCTION AREA
Castrocaro Terme, Predappio, Bertinoro



100% SANGIOVESE

VINIFICATION

Appassimento method managed with temperature, humidity, ventilation, and the percentage of grape weight drop constantly monitored; followed by fermentation at controlled temperature of 26°C with the inoculation of selected yeasts

AGING

10-12 months French and American oak *barriques*

HARVEST PERIOD

Last week of September

AVERAGE ALTITUDE OF VINEYARDS

250-350 m asl

EXPOSURE

South / South-East

SOIL TYPOLOGY

Clay of Predappio, marly-arenaceous skeletal from Bertinoro to Castrocaro

VINE TRAINING

Guyot and spurred cordon