

LEONARDO DA VINCI

• VINI ISPIRATI DAL GENIO •

1502 ROCCA DI CESENA

SANGIOVESE SUPERIORE
RISERVA
ROMAGNA DOC



2022

GRAPES

Sangiovese

PRODUCTION AREA

The hills near Castrocaro Terme, Predappio, Meldola and Bertinoro

VINTAGE

In Romagna, the climate was very hot and dry, with a long, stable summer that ensured excellent grape health. The lack of rainfall concentrated the berries and favored rapid and intense ripening, especially in the better-exposed hilly areas. The high temperatures produced rich, structured wines, with good phenolic ripeness and full, sunny profiles. Overall, an extreme vintage, yet one of great expressiveness, capable of producing generous wines with a strong identity



PAIRING

A cut of Chianina beef and ven-cooked new potatoes



COLOR

Bright ruby red with purple hues



BOUQUET

Intense aromas of small red fruits of the undergrowth followed by a fresh fragrance of iris and violet and ending with a sweet vanilla note



PALATE

Powerful, warm and soft tannins. Balanced acidity that gives depth and length to the wine with a sweet finish in harmonious accord with the olfactory sensations

Leonardo da Vinci is a painter, a scientist, and also a wine expert—a *wine lover*, as we would say today. Leonardo has an agricultural soul: he was born into a family of winegrowers in the small village of Vinci in Tuscany, and wine is part of his daily life. In fact, his genius is also expressed in wine: through his writings, Leonardo can be considered the first agronomist, oenologist, and sommelier in history. The Tuscan winery Leonardo da Vinci was founded in 1961, when thirty growers decided to join forces in Vinci to vinify the local grapes into quality wines. From just a few initial hectares, the cooperative has grown: inspired by Leonardo's genius, the winery blends art, science, and nature, enhancing Italy's winemaking tradition.

TECHNICAL INFORMATION

Alcohol content: 14%
Total acidity: 4,6 g/l
Volatile acidity: 0,45 g/l
Dry extract: 32 g/l
Residual sugar: 6 g/l

AVAILABLE FORMATS

0,75 L

VINIFICATION AND AGING

Fermentation at a controlled temperature of 25–26°C for 8–10 days. 50% of the wine matures in oak barrels for 12 months

AVERAGE ALTITUDE OF VINEYARDS AND EXPOSURE

100-300 m asl / North East and South East

SOIL TYPOLOGY AND VINE TRAINING

Mainly calcareous and clay. Spurred cordon and single *Guyot*

