

LEONARDO DA VINCI

• VINI ISPIRATI DAL GENIO •

1502 UVE PORTATE A CESENA

SANGIOVESE APPASSIMENTO
ROMAGNA DOC

2024

GRAPES

Sangiovese

PRODUCTION AREA

The hills near Castrocaro Terme, Predappio, Meldola and Bertinoro

VINTAGE

A mild winter and a warm start to April encouraged early budbreak. However, a sudden drop in temperatures during late spring slowed flowering, disrupting the vine's natural growth cycle. From mid-June onwards, temperatures rose steadily, bringing a warm summer. Thanks to the water reserves accumulated in the soil, the vines avoided significant water stress throughout the season

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: 15%

Total acidity: 5,5 g/l

Volatile acidity: 1,2 g/l

Dry extract: 33,77 g/l

Residual sugar: 18 g/l

AVAILABLE FORMATS

0,75 L

VINIFICATION AND AGING

The drying process is carefully managed through the control of all key parameters (temperature, humidity, and ventilation). This is followed by fermentation at a controlled temperature of 26°C. In barrique for 10-12 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*



PAIRING
Grilled meats



SERVING
TEMPERATURE
18°C



COLOR
Deep ruby red



BOUQUET
Sensations of ripe fruit which evolve into a sweet vanilla, closing with ripe spicy notes and tobacco



PALATE
Ripe fruit is enhanced by vibrant acidity and soft tannins, which contribute to a long and persistent finish on the palate