

/ Melograno Rosso

Umbria Sangiovese IGT

Grape variety:

100% large berry sangiovese, from sustainable farming

Vineyards specifications:

vines planted in 2004 with guyot training system, east/south-east exposure, white clay and limestone soils

Plant density and yield:

6.500 plants/hectare with a production of 1,5 kg of grapes per plant (95 quintals/hectare)

Harvest:

totally hand-picked in the third week of September

Winemaking:

the grapes are gently destemmed but not pressed, it goes through a semi-carbon maceration with whole bunches for 6/7 days, the fermentation takes place with wild yeast in stainless steel tank, where temperatures are strictly controlled, followed by the racking and the malolactic fermentation

Ageing:

9 months in stainless steel tank and, after being bottled, it refines at the least 3 months in the bottle

