

/ Il Roccafiore

Umbria Sangiovese IGT

Grape variety:

100% large berry sangiovese, from sustainable farming

Vineyards specifications:

vines planted in 1999 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 1,1 kg of grapes per plant (70 quintals/hectare)

Harvest:

totally hand-picked in the last week of September

Winemaking:

the grapes are gently destemmed and pressed, the skin maceration lasts 10/12 days and 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:

24 months in neutral large barrels of Slavonian oak and, after being bottled, it refines at the least 6 months in the bottle

