

""SANGIOVESE 01" Organic Orcia D.O.C. - Vintage 2017



Location: Hilly areas of the town of Castiglione d'Orcia (Siena -Tuscany)

Grapes: 100% sangiovese

Area: 3,50 ha

Age plants: 19 years

Soil: Clayey tuff rich in skeleton

Training system: Spurred cordon

Density of vines per hectare: 4600

Average yield per plant: 1,5 kg/plant

Exposure: south and north

Altitude: 500 mt. S.l.m.

Vinification Process: Hand-picked harvest on the last week of September. Fermentation occurs separately for each grape variety at controlled temperature (28 ° C) for 18 days in stainless steel tanks. After a Malolactic Fermentation, the ageing is in French oak barrels for at least 12 months. Final blend occurs in stainless steel tanks. Bottling is after a roughing down filtration and then bottle.

Key figures at bottling:

Alcohol: 14,83%

Total Acidity: 5,56 gr/l

Volatile acidity net: 0,67 gr/l

Total sulfur dioxide: 35 mg/l

Net dry extract: 29,40 gr/l

Sugar: 0,28 gr/l

Tasting notes: Intense ruby red, with aromas of cherry, ripe red fruit and spicy notes. Tasty, full, slightly tannic with a persistent finish.