

Corte
Vittorio

SANGIOVESE DI ROMAGNA DOC

Denominazione di Origine Controllata



TYPE OF WINE

Still red wine

AGRONOMICAL FACTS

Grape varieties:	Sangiovese di Romagna, Merlot
Cultivation area:	Emilia Romagna, Italy
Soil:	The soil has a characteristic medium mixture with clay predominance and presence of stones in some plots
Training system:	spurred cordon
Altitude	from 100 to 350 mt. above sea level
Density stems/ha:	medium density 3700 stems/ha.
Hectare yield:	approx. 130 q/ha.
Harvest:	manual harvesting to physiological maturation of the grapes

OENOLOGICAL FACTS

Vinification:	fermentation in steel tanks at a controlled temperature and maceration of the pomace for 10-15 days before racking. If it does not happen naturally, malolactic fermentation is induced with inoculation of selected lactic bacteria
Ageing:	approx. 3-4 months in stainless steel tanks before bottling
Ageing in bottle:	at least 3 months

TASTING NOTES

Color:	intense ruby red
Bouquet:	floral and fruity with fresh violet hints
Taste:	the taste is soft, full-bodied with lively tannins, persistent with a fruity aftertaste

Pairing:	it goes well with soups, also fish soups, tortellini 'bolognese style', roasted and wild meat, lasagna, traditional piadina, ripened cheese
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Service temperature:	18° – 20° C
Alcohol content:	12% by vol.
Residual sugar:	1,2 gr./lt.
Total acidity:	5,2 gr./lt.