

Pertinello

SASSO DI
PERTINELLO
2015



PRODUCTION AREA

Alto Bidente hills, 400 metres above sea level, facing south/south-est.

GRAPE VARIETY

Sangiovese.

DENOMINATION

Romagna D.O.C. Sangiovese Riserva

SOIL

Limestone-clay.

CLIMATIC CHARACTERISTICS

Wide temperature range, little rain, constantly ventilated.

EXISTING CULTIVATION

Double inverted Guyot (0,80 hectares). The grapes come from our "Il Sasso" vineyard with 70 year-old vines. Vine layout 1.2x1 n. plants 8330.

GRAPE PICKING

October 2015. Manually done, with meticulous selection of grape bunches and immediately vinified.

PRODUCTION PER HECTARE

60ql.

WINEMAKING TECHNIQUE

Fermentation in 200 kg open oak barrels with daily manual pressing.

MALOLACTIC FERMENTATION

Completed naturally in barrels and barriques.

MATURING

20 months in French oak barrel.

NUMBER OF BOTTLES

2,600

CONFECTION

Wooden boxes of six bottles laid on their side.

ALCOHOL CONTENT

14 %Vol.

SERVING TEMPERATURE

Recommended 18° /20° C.