



# PERTINELLO

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R O M A G N A S A N G I O V E S E  
S U P E R I O R E



### DENOMINATION

Romagna Sangiovese Superiore

“Organic Wine”

### PRODUCTION AREA

Alta Valle del Bidente

### GRAPE VARIETES

Sangiovese

### VINEYARDS

Vigna degli Stridoli, Vigna dei Mandorli, Vigna Piana, Vignaza

### ALTITUDE

320-450 meters

### TERROIR

Calcareous with clay and variable sand with tiny animal remains

### TRAINING SYSTEM

Unilateral guyot and double inverted spur cordon

### HARVESTING METHOD

Manual

### HARVESTING PERIOD

Third decade in september

### VINIFICATION

Steel, cement, wood, with periodic fulling and stirring

### AGING

Steel, cement, wood 8 months

### MATURING IN BOTTLE

4 months

### QUANTITY PRODUCED

15.000-20.000 bottles; 1.000 Magnum

### ALCOHOL CONTENT

13,5 %

### SULPHUR CONTENT

Low, less than 1/3 of permitted limit

### FIRST YEAR OF PRODUCTION

1999