



Sangiovese

Categories: [City Line](#), [City Line - red wines](#).

A bright ruby red color, with notes of plum, cherry, and wild violets. A lovely wine with soft tannins, it goes well with meat-based appetizers, cold cuts, pasta with meat sauce, and roasted or grilled meats.

First year of production	1999
Varietal composition	Sangiovese
Exposure and altitude	Various degrees of sun exposure and positions, predominantly facing southeast
Soil composition	Pliocene clays and volcanic soil
Cultivation system	Guyot and spurred cordon, over 3300 vines per hectare
Average age of productive vines	20 years
Yield per hectare	9500 Kg
Time of harvest	From the end of September through October
Maceration	In stainless steel tanks
Fermentation temperature	A controlled temperature of 25°C
Duration of fermentation	Two weeks
Malolactic fermentation	Completed
Mode and duration of ageing	At least four months in steel tanks and at least four months in the bottle
Serving temperature	14-16°C