

IGP Forlì Sangiovese Cabernet 2013

DESCRIPTION

Deep red in colour, multifaceted and intriguing. It has a particularly rich aroma of sweet blackcurrant juice and candied violet. On the palate, the structure of the tannins is well balanced between the strength of Sangiovese and the roundness of ripe Cabernet. One of the most classic wine blends for a highly flexible table wine, to be served throughout a meal with all earthy dishes.

PRODUCTIVE PROCESS

- **Grapes:** blending of 70% Sangiovese of Romagna and 30% Cabernet Sauvignon, organically grown
- **Vineyards:** Sangiovese in the hills of Dovadola (FC) in the locality of San Ruffillo, 300 MASL; north ridge exposure, well ventilated, arenaceous-marly substrate, loamy-clayey soil; Cabernet in the hills of Castrocaro Terme (FC) in the locality of Bagnolo, 175 MASL; north-facing exposure, clayey soil
- **Production:** 50-60 quintals per hectare
- **Vinification:** from grapes harvested by hand in crates, fermentation in steel tanks at a controlled temperature, softly pressed grape skins
- **Refinement:** in 15-hectolitre steel tanks for 12 months and in bottles for another 6 months
- **Alc./Vol:** 14.5%
- **Bottles produced:** 2,000 bottles



ANALYSIS

pH:	3,80
Total sulphur dioxide	56 mg/l
Alcohol by volume	15,93% vol
Volatile acidity	1,02 g/l of acetic acid
Malic acid	1,56 g/l

ALLERGENS:

Sulfur dioxide and sulfites in concentrations higher than 10mg/kg or 10mg/l, expressed as SO₂.

PACKAGING

	Packaging	Height (cm)	Width (cm)	Depth (cm)	Weight
Product	Bottles Vol. 75 cl.	31,9	7,3 Ø	-	Cl. 75
Cardboard	Carton 6 bottles	16,1	32,8	22,5	Kg. 7,4

