

IGP Forlì Sangiovese 2012

DESCRIPTION

Intense, slightly garnet red in colour. Aroma dominated by ripe plums and violets. Sweet and ripe tannins on the palate, excellent drinkability. The pride of the Romagna region, an uncompromising wine that reflects the sincerity and strength of this land, to be enjoyed with delicious tagliatelle with ragout, tasty grilled meat and in good company.

PRODUCTIVE PROCESS

- Grapes: 100% Sangiovese, organically grown
- Vineyards: in the hills of Terra del Sole in the locality of Monte Poggiolo, 170 MASL; east-facing exposure, well-ventilated, clayey substrate and soil.
- Production: 60 quintals per hectare
- Vinification: from grapes harvested by hand in crates, fermentation in steel tanks, softly pressed grape skins
- Refinement: in 20-hectolitre steel tanks for 6 months and in bottles for another 12 months
- Alc./Vol: 15%
- Bottles produced: 3,000 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