



Poggiogirato

On the nose and in the mouth you will find a kaleidoscope of scents and aromas, from cherry to blackberry, from orange to blueberry, from mint to rosemary, juniper and black pepper. Every sip shows all the nuances of Romagna.

GRAPES

100% Sangiovese

VINEYARDS OF ORIGIN

Castrocaro Terme, località Le Volture - 210 masl

SOIL

Ocre clays

YELD PER HECTAR

5.000 kg/hectare; 1 kg per plant

ROMAGNA SANGIOVESE DOC SUPERIORE RISERVA

VINIFICATION

Fermentation with indigenous yeasts and maceration on the skins in steel vats at a controlled temperature during 35 days; malolactic fermentation follows.

AGEING

12 months in large 30-quintal casks, followed by 12 months in cement and a minimum of 3 months in the bottles.

ALCOHOL 13,5% vol.

SIZES 0,75 l

