poggio della dogana

Arlesiana

Purple-red in colour with a fragrant nose, sweet in its ripe fruit with hints of sour cherries and a small vegetal and floral component of roses and violets round off a nose of great complexity. The elegance on the palate is typical of Sangiovese, enhanced by the sandy soils of the area of origin. Soft, warm, with fruity, fresh and crisp notes and silky tannins that make for a complex sip.

GRAPES
100% Sangiovese

VINEYARDS OF ORIGIN
Brisighella, località Pideura - 250-300 masl

SOIL
Ocre sands

YELD PER HECTAR
5.000 kg/hectare; 1 kg per plant

ROMAGNA SANGIOVESE DOC BRISIGHELLA

VINIFICATION
Fermentation and the following 20-day maceration on the skins takes place in temperature-controlled steel vats.

AGEING
12 months in non-vetrified concrete vats and at least 3 months in the bottles.

ALCOHOL 13,5% vol.

SIZES 0,75 l