



# BACAIA SANGIOVESE

RIMINI D.O.C. SANGIOVESE  
SUPERIOR ORGANIC

- 🍷 WINE: Red
- 🍇 GRAPE VARIETY: Sangiovese
- 🍷 PRODUCTION AREA: Covignano Hills, Rimini, Italy
- 🍷 ALTITUDE: 150 m asl
- 🍷 EXPOSITION: South - South/Est
- 🍷 SOIL COMPOSITION: Calcareous clay
- 🍷 NURSING SYSTEM: Espalier, guyot pruning
- 🍷 PLANTING DENSITY: 7.000/ha
- 🍷 PRUNING - BINDING - DEFOLIATION: By hand
- 🍷 SPREADING - HARVEST: By hand
- 🍷 WINEYARD AVERAGE AGE: 20 years
- 🍷 YELD PER VINESTOCK: 4,4 lb
- 🍷 VINIFICATION: Natural fermentation in steel with yeasts
- 🍷 FERMENTATION: Refining in steel on the fine lees for 8/10 months
- 🍷 ALCOHOL LEVEL: 14%
- 🍷 PRODUCTION IN BOTTLES: 90.000

