

SCABI SANGIOVESE

RIMINI D.O.C. SANGIOVESE
SUPERIOR ORGANIC

- 🍷 WINE: Steel red wine
- 🍇 GRAPE VARIETY: Sangiovese
- 🍇 PRODUCTION AREA: Covignano Hills, Rimini, Italy
- 🍇 ALTITUDE: 150 m asl
- 🍇 EXPOSITION: South - South/Est
- 🌱 SOIL COMPOSITION: Calcareous clay
- 🌱 TRAINING METHOD: VSP trellis, guyot
- 🌱 PLANTING DENSITY: 7.000/ha
- ✂️ PRUNING - TYING - DEFOLIATION: By hand
- ✂️ VINE THINNING - HARVEST: By hand
- 🍷 WINEYARD AVERAGE AGE: 20 years
- 🍷 YELD PER VINESTOCK: 4,4 lb
- 🍷 VINIFICATION: Alcoholic fermentation with selected yeasts in stain steel
- 🍷 AGING: Refining in steel for 8/10 months
- 🍷 ALCOHOL LEVEL: 14%
- 🍷 PRODUCTION IN BOTTLES: 90.000

