



CONTE DI COVIGNANO

ROMAGNA D.O.P. SANGIOVESE RESERVE
ORGANIC

- 🍷 WINE: Red
- 🍇 GRAPE VARIETY: 100% 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: 3,3 lb
- 🍷 VINIFICATION: Natural fermentation in steel with yeasts
- 🍷 FERMENTATION: Aging in cement and large wooden barrels and second passage barriques for 12 months
- 🍷 ALCOHOL LEVEL: 14,5%
- 🍷 PRODUCTION IN BOTTLES: 7.500

