

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

