

CONTE DI COVIGNANO

ROMAGNA D.O.P. SANGIOVESE RESERVE
ORGANIC
2018

🍷 WINE: Still red wine

🍇 GRAPE VARIETY: 100% 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: 3,3 lb

🍷 VINIFICATION: fermentation in stain steel tanks with selected yeasts

🍷 AGING: aging in second - fill french oak barrels for 12 months

🍷 ALCOHOL LEVEL: 14,5%

🍷 PRODUCTION IN BOTTLES: 5.000

