



# FLOWERS

NO ADDED SULFITES

RIMINI SANGIOVESE SUPERIORE D.O.C.G.

ORGANIC

 **WINE:** Red Still

 **GRAPE VARIETY:** 100% Sangiovese

 **PRODUCTION AREA:** Covignano Hills, Rimini, Italy

 **ALTITUDE:** 150m 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:** 25 years

 **YELD PER VINESTOCK:** 2,2/2,6lb

 **VINIFICATION:** fermentation in stain steel tanks with selected yeasts

 **AGING:** aging in steel for 8/10 months.

 **ALCOHOL LEVEL:** 14%

 **PRODUCTION IN BOTTLES:** 5.400

\*During the vinification, aging, and bottling phases, CHESTWINE was used: an ellagitannin obtained from chestnut blossoms, replacing sulfites.

