



BACAIA SANGIOVESE

ROMAGNA SANGIOVESE SUPERIOR
D.O.P. ORGANIC

 **WINE:** Red

 **GRAPE VARIETY:** 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:** 5.000/ha

 **PRUNING - BINDING - DEFOLIATION:** By hand

 **SPREADING - HARVEST:** By hand

 **WINEYARD AVERAGE AGE:** 10 years

 **YELD PER VINESTOCK:** 4,4 lb

 **VINIFICATION:** Natural fermentation in steel with indigenous yeasts

 **FERMENTATION:** Refining in steel on the fine lees for 8/10 months with periodical batonage

 **ALCOHOL LEVEL:** 14%

 **PRODUCTION IN BOTTLES:** 120.000

