



















# CONTE DI COVIGNANO

ROMAGNA SANGIOVESE SUPERIOR RESERVE  
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:** 3,3 lb
  
-  **VINIFICATION:** Natural fermentation in steel with indigenous yeasts
-  **FERMENTATION:** Aging in cement and large wooden barrels and second passage barriques for 16/18 months
-  **ALCOHOL LEVEL:** 14%
-  **PRODUCTION IN BOTTLES:** 3.000

