

TERRA DI COVIGNANO

ROMAGNA SANGIOVESE SUPERIOR RESERVE D.O.P. ORGANIC SELECTION

♦ WINE: Red

PRODUCTION AREA: Covignano Hills, Rimini, Italy

Å ALTITUDE: 150 m asl

EXPOSITION: South - South/Est

SOIL COMPOSITION: Calcareous clay

NURSING SYSTEM: Espalier, guyot pruning

PRUNING - BINDING - DEFOLIATION: By hand

SPREADING - HARVEST: By hand

WINEYARD AVERAGE AGE: 10 years

♦ YELD PER VINESTOCK: > 2,2 lb

VINIFICATION: Natural fermentation in steel with indigenous yeasts

FERMENTATION: Aging in large wooden barrels and barriques for 18/20 months

△ ALCOHOL LEVEL: 14%

♣ PRODUCTION IN BOTTLES: 3.000

