



Vini&Cantine

Annibale

Technical sheet



<i>name</i>	Annibale
<i>classification</i>	Colli Pesaresi Sangiovese D.O.C.
<i>grapes</i>	Sangiovese 100%

Tasting notes

<i>colour</i>	red tending towards purple
<i>perfume</i>	garden violet and berries
<i>taste</i>	dry and pleasantly soft
<i>paring</i>	red meats and aged cheeses
<i>alcoholic content</i>	from 13,5% vol.
<i>sourness</i>	5,5 gr./l.

Production Area

<i>location</i>	Montemaggiore al Metauro hills
<i>altitude</i>	180m. above s.l.
<i>ground</i>	medium mixture tending to sandy

Vinification & Ageing

<i>yield</i>	90 ql. per hectares
<i>vintage</i>	manual, selection in boxes I° and II° ten days of october
<i>vinification</i>	stemmed, grape assembly with thermo-controlled fermentation at 25 °C for 5 days of the whole pressed, drawing off and following of the fermentation in oak barrels
<i>ageing</i>	in oak barrels for 5 moths
<i>bottling</i>	from may onwards
<i>selling</i>	after three months of ageing in bottle