



Vini&Cantine

scheda tecnica

# Cinabro



*name* Cinabro  
*classification* Colli Pesaresi Sangiovese D.O.C.  
*grapes* Sangiovese 100%

## *Tasting notes*

*colour* red with intense purplish tinge  
*perfume* of violets and berries  
*taste* dry with elegant structure and pleasantly soft  
*coupling* read meats and cheeses  
*alcoholic content* from 13,5% vol.  
*sourness* 5 gr./l.

## *Productin area*

*location* Montemaggiore al Metauro Hills  
*altimetry* 180m. s.l.  
*ground* medium mixture tending to sandy

## *Vinification & Ageing*

*yield* 100 ql. per hectare  
*vintage* manual, selection in boxes third ten September days / first ten October days  
*Vinification* stammed, thermo-controlled fermentation at 25°C for 10 days of the whole pressed, drawing off and following of the fermentation at 20°C  
*ageing* in stainless steel barrels (in some years partly in durmast barrels)  
*bottling* from September onwards  
*selling* after two months of ageing in bottle