



Vini&Cantine

# Colli Pesaresi Sangiovese

Technical schedule



*name* Colli Pesaresi Sangiovese  
*classification* Colli Pesaresi Sangiovese D.O.C.  
*grapes* wine made exclusively from Sangiovese grapes

## Tasting notes

*Colour* rubin red with some violet notes  
*Perfume* fruity, soft  
*taste* dry fairly soft  
*coupling* sliced salami, red meats, cheeses  
*alcoholic content* from 12,5% vol.  
*sourness* 5,5 gr./l.

## Productin area

*location* Montemaggiore al Metauro Hills  
*altimetry* 150m. s.l.  
*ground* medium mixture

## Vinification & Ageing

*yield* 110 ql. per hectares  
*vintage* manual into boxes second and third ten September days  
*vinification* stammed, thermo-controlled fermentation at 25°C for 5 days of the whole pressed, drawing off and following of the fermentation at 20-22°C.  
*ageing* in stainless steel barrels for 3/4 months  
*bottling* from March onwards  
*selling* after one month of ageing in bottle