Annibale

Vini&Cantine

data sheet

name	Annibale
classification	Colli Pesaresi Sangiovese D.O.C.
grape variety	Sangiovese 100%

Tasting Notes

color	red tending towards purple
aroma	garden violet and berries
taste	dry and pleasantly soft
pairing	red meat and aged cheese
alcoholic content	14,0% vol.
acidity	5,5 gr./l.

Production Area

location	Montemaggiore al Metauro Hills
altitude	180m above s.l.
type of soil	medium texture tending to sandy

Vinification & Ageing

yield	90 ql. per hectare
vintage	manual, selection in boxes I° and II° ten days of october
vinification	destemming, thermo-controlled fermentation at 25°C for 6 days of the whole pressed, wine drawing off and fermentation in oak barrels.
ageing	in oak barrels for 5/8 months
bottling	from may onwards
Selling	after three months of ageing in bottle

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