



Vini & Cantine

# Cinabro

data sheet



<i>name</i>	Cinabro
<i>classification</i>	Colli Pesaresi Sangiovese D.O.C.
<i>grape variety</i>	Sangiovese 100%

## Tasting Notes

<i>color</i>	red with intense purplish tinge
<i>aroma</i>	garden violet and berries
<i>taste</i>	dry with elegant structure and pleasantly soft
<i>pairing</i>	red meat and cheese

<i>alcoholic content</i>	from 14% vol.
<i>acidity</i>	5 gr./l.

## Production Area

<i>location</i>	Montemaggiore al Metauro Hills
<i>altitude</i>	180m above s.l.
<i>type of soil</i>	medium texture, sandy

## Vinification & Ageing

<i>yield</i>	100 ql. per hectare
<i>vintage</i>	manual, selection in boxes third ten september days and first ten october days.
<i>vinification</i>	pressing and destemming, thermo-controlled fermentation at 25°C for 10 days of the whole pressed, wine drawing off and refermentation at 20°C
<i>ageing</i>	50% in stainless steel barrels and 50% in oak barrels for 24/36 months
<i>bottling</i>	from june onwards
<i>selling</i>	after two months of ageing in bottle