



Vini & Cantine

Notestellate

data sheet



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

Tasting Notes

<i>color</i>	ruby red with some violet notes
<i>aroma</i>	delicate, fruity
<i>taste</i>	dry and pleasantly soft
<i>pairing</i>	cold cuts, red meat and cheese

<i>alcoholic content</i>	from 12,5% vol.
<i>acidity</i>	5,5 gr./l.

Production Area

<i>location</i>	Montemaggiore al Metauro Hills
<i>altitude</i>	150m above s.l.
<i>type of soil</i>	medium texture

Vinification & Ageing

<i>yield</i>	110 ql. per hectare
<i>vintage</i>	manual, selection in boxes II° and III° ten days of september
<i>vinification</i>	pressing and destemming, thermo-controlled fermentation at 25°C for 5 days of the whole pressed, wine drawing off and refermentation at 20-25°C
<i>ageing</i>	in stainless steel barrels for 3/4 months
<i>bottling</i>	from march onwards
<i>selling</i>	after 1 month of ageing in bottle