

Rosso della Gobba

IGT

Territory features:

Grape varieties: 70% Sangiovese, 15% Montepulciano, 15% Sagrantino.

Altitude: 220 m above sea level.

Orientation: northeast.

Care of vines: around 5700 plants per hectare.

Training system: spurred cordon, guyot 2,20 x 80.

Vinification and Ageing

Yield per hectare: 90 quintals.

Harvest: by hand.

Harvest period: varies, according to the maturity.

Fermentation and maceration on the skins: 10 days with indigenous yeast in stainless steel.

Ageing: 18 months in stainless steel and cement tanks, 6 months in the bottle.

This wine has been neither clarified nor filtered.

Serving temperature: 18°C

