

Manano



Classification:	Sangiovese of Romagna Superiore Riserva D.O.C.
Variety:	Sangiovese of Romagna RLB small berry clones by Doct. Remigio Bordini
Production area:	Dovadola (FC), Italy
Altitude:	250 m a.s.l
Soil type:	ochre clay with sandstone intrusions
Vineyard features:	vineyards planted in 1994 and 2007, with 3,333 plants per hectare, spurred cordon
Yield per hectare:	average 50 Ql/ha
Harvest time and method:	first decade of October, hand harvesting
Vinification:	gently destemmed hand-harvested grapes, 10 days temperature-controlled with 80% whole grapes; extremely gentle extraction not exceeding 0,6 atm and next malolactic fermentation
Ageing:	18 months in small and large french oak barrel
Length of maturation:	12 months in bottle
Alcohol:	13 % vol
PH:	3,45
Total acidity:	5,7 g/l tartaric acid
Tasting notes:	intense ruby red wine with vivid violet reflexes. It develops fruity and floreal sensations like viol odorata, red rose and plum hints, with a soft raspberry and dog rose jam background. The palate could feel elegance, with sobriety and complexity. Gently and persistence flavour is elegant; vanille taste supports his strong personality. Discrete and never invasive
Wine health components:	resveratrol content 7,11mg/l