

Pezzòlo



Classification:	Sangiovese of Romagna Superiore D.O.C.
Variety:	Sangiovese of Romagna, large berry clones
Production area:	Dovadola (FC)
Altitude:	200- 250 m a.s.l.
Soil type:	ochre clay with sandstone intrusions
Vineyard features:	vineyards planted in 1994, with 3.333 plants per hectare, spurred cordon
Yield per hectare:	60/80 q/ha
Harvest time and method:	third decade of September / first decade of October, hand harvesting
Vinification:	soft destemming as per a technique designed to maintain and not degrade grapes antioxidants through long and gentle wine maceration on the skins and a controlled-temperature fermentation
Ageing:	12 months in steel
Length of maturation:	12 month in bottle
Alcohol:	14% vol
PH:	3,37
Total acidity:	6,1 g/l expressed as g/l tartaric acid
Tasting notes:	brilliant ruby red wine. It opens with an intense taste of small berries and spice's remembrance. Balanced tannins and graceful perception in mouth, almost sweet with an aromatic persistence, that finally resumed fruit hints
Wine health components:	resveratrol content 6,79 mg/l