

# Soviano Regale

MAGNUM

Colli Martani DOC



## DATA SHEET

**First Vintage:** 2005

**Classification:** Sangiovese Colli Martani DOC

**Variety:** 100% Sangiovese Grosso

**Alcohol:** 14,5% Vol.

**Winemaking:** Classic, characterized by the contact of skins and grape must (maceration) in stainless steel vats.

**Ageing:** Aging in steel barrels for 18 months.

**Colour:** Deep red Ruby tending to garnet-red.

**Aroma:** Big with primary notes of the vine. Red fruit and spicy hints.

**Flavour:** Full, enveloping, complex. Balance between alcohol and tannins making more elegant with the aging. Long persistence.

**Suggested pairings:** Pairing with grilled meats, braised meats and aged cheeses. aged hard cheeses.

**Serving:** 16° – 18°

**Bottle size:** 1500 ml

**Contains sulfites**

## VINEYARDS'S CHARACTERISTICS

**Cultivation system:** Guyot system. Planting system 2,80 Mt x 1 Mt and 3.600 grapes/hectare. Without the use of pesticides and chemical herbicides.

**Elevation:** Around + 348 on the sea level.

**Soil:** Superficial sedimentary coverage, clayey silty and silty sandy.

**Climate:** Remarkable temperature variations between daytime and night, land breeze thanks to the particular location of the vineyard just at the mountainside of Monti Martani (1.121 m s.l.m.).

**Exposure:** South-east direction.