

Sangiovese 1895

Umbria IGT Sangiovese



DATA SHEET

First Vintage: 2016

Classification: Umbria IGT Sangiovese

Variety: 100% Sangiovese

Alcohol: 15% Vol.

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

Ageing: In 5 hl oak barrels (tonneau) for at least 12 months and a further 24 months in the bottle.

Colour: Intense ruby red.

Aroma: Fruity notes of cherry and riped fruit with spicy hints of cinnamon, vanilla and toasted coffee.

Flavour: Warm, soft with elegant tannins, balanced with a long spicy persistence in the finish.

Suggested pairings: Pairing with complex first dishes, red meat, game meat and aged and herbs cheese.

Serving: 16° – 18°

Bottle size: 750 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.