



MONTE SASSO

ROMAGNA | DOC | SANGIOVESE | SAN VICINIO

This red wine has been obtained from the single "cru" Monte Sasso vineyard and it is composed of a 5 Ha. in a single body area of traditional Sangiovese clones. Vines are 35 years old and were designed by the Agronomist Remigio Bordini; these are located in Monte Castello, 300 meters above the sea level, just about 1 km from Cantina Braschi, Savio river valley, Forli-Cesena province.

THE VINEYARD

GRAPE VARIETY	SANGIOVESE 100%
VINEYARD	CRU MONTESASSO
SOIL	CLAY AND SANDSTONE
Surface of the vineyard	5.5 Ha
Age of vineyard	35 Years
Sun exposure	East, South-East
Vineyard height	300 m asl
Density of plantation	4000 Plants/Ha
Average yield	1,5 Kg/Plants
Pruning	Runner system
Harvest	1st Decade of October Traditional hand picking

WINEMAKING

MACERATION Controlled temperature approx 28° C for 25/30 days.

FERMENTATION In steel tanks.

MALO-LACTIC FERMENT In steel tanks.

AGEING 16 months in the traditional slavian oak casks of 35hl. Further refinement of 2 months in the stainless steel tanks and 4-6 months in the bottle.

YEARLY PRODUCTION Approx. 20,000 bottles.

TASTING NOTES

Ruby red colour with garnet reflections, with characteristic hints of Marasca cherry and elegant spicy notes, given by slavian oak ageing. Harmonious, with dense and intense tannins, this wine fully reflects characteristics of Sangiovese.

FOOD PAIRINGS

Good with all the traditional Italian dishes, from pasta al sugo to bbq meat.

SERVING TEMPERATURE

16-18 °C