



VINTINI *Sangiovese*

Grape Variety: Sangiovese minimum 85%

Origin: It has very ancient origins: some historians believe it was already known at the time of the Etruscans

Type: Still red wine

Production area: Piceno, specifically in the municipalities of Spinetoli, Offida and Ripatransone

Type of soil: Medium mixture tending to clayey

Cultivation system: Guyot - 4.000 plants hectare

Altitude: 100 - 200 (m a.s.l.)

Exposure: South, Southwest

Average age of vineyards: 15 - 20 years

Production: 100 quintals

Harvest time: Harvested by hand in boxes at the end of September

Vinification: The grapes are macerated for 8 - 10 days at a temperature of 24 - 26 ° C

Refinement: Maturation takes place in stainless steel tanks for 3 months at a temperature of 10° C
This is followed by an aging in bottle for 4 months

Organoleptic examination:

Colour: Red with violet reflections

Bouquet: The aroma is intense with elegant notes of red fruits and herbs

Taste: The taste is young and lively, with soft and gentle tannins

Serving Temperature: 18 - 20° C

Food pairing: Cheeses, roasted meats and white meats