

PARRINA SANGIOVESE DOC BIOLOGICO

GRAPES:
Sangiovese (100%)

ALCOL:
15% vol.

PRODUCTION/YEAR:
15.000 bottles

PRODUCTION AREA:
Parrina

VINEYARD:
Muraccio, Scarancione

SOIL:
Clays, calcareous



PRODUCTION/HA:
80 q/ha

HARVEST TYPE:
Mechanized harvesting with harvester machine

PRESSING:
Soft; Yield \approx 70%

FERMENTATION TEMPERATURE:
12 Days - 26°C

AGING:
Suspension lees for some months, in steel tanks

CAP TYPE:
One-piece natural and/or technical

CHARACTERISTICS AND PRODUCTION TECHNOLOGIES

The aim of this wine, which is unsophisticated but full bodied, is to reveal the distinct aromas of Sangiovese grapes; for this reason grapes are picked only when they have perfectly ripened.

Fermentation occurs in steel tanks at constant temperature of 25-27°C, and lasts 12 days. Only selected yeasts are used to ferment the grapes. Subsequently, after a short maceration, the must undergoes malolactic fermentation in concrete tanks. Around November, the must is transferred in steel tanks where it refines for several months. Finally, the wine is filtered and bottled.

COLOR: Intense crimson.

NOSE: An extremely delicate nose which reflects the smell of wild Mediterranean vegetation, raspberry, and eucalyptus.

PALATE: Dry and fresh impact; fruity, harmonious and velvety in the mouth.

GENERAL NOTES

Scientists consider the Sangiovese to be a native Tuscan grape. Its name comes from the Latin *Sanguis Iovis* (Blood of Jupiter) because of its distinct crimson color.

MATCHING

Meat courses, half- matured cheese, elaborate fish courses.