

PARRINA SANGIOVESE RISERVA DOC

GRAPES:

Sangiovese (100%)

ALCOL:

15% vol

PRODUCTION/YEAR:

3.000 bottles

PRODUCTION AREA:

Parrina

VINEYARD:

Muraccio, Quercia alta

SOIL:

Clays, calcareous



PRODUCTION /HA:

70 q/ha

HARVEST TYPE:

Hand picking selection of the bunches with ribbon

PRESSING:

Soft; Yield \approx 70%

**FERMENTATION –
TEMPERATURE:**

20 Days – 28°C

AGING:

In wooden barrels for 2 years

CAP TYPE:

One-piece natural

CHARACTERISTICS AND PRODUCTION TECHNOLOGIES

According to the ancient Tuscan traditions, the Riserva is a selection of the best grapes, which are also worked more accurately than the other grapes. The more qualitative fruits are selected and thinned. Then, only the best bunches are picked. After the elimination of all the impurities, the grapes are crushed and then they are cooled down. Next, the must ferments in steel tanks. Fermentation takes place slowly because of the low temperature and the high concentration of substances in the skins. After a short maceration, masses are transferred in concrete tanks where malolactic fermentation occurs. Successively, wine is refined for two years in wooden barrels made with Slovenian oak.

COLOR: Intense ruby red which fades into garnet, transparent and without suspensions.

NOSE: A persistent nose which reminds of carob, liquorice and ripened cherry.

PALATE: A velvet, harmonic, sweet palate. Full bodied and harmonic.

GENERAL NOTES

Parrina Sangiovese Riserva DOC is aristocratic and full bodied. Its innate austerity softens slowly. It has the quality to become a great old wine.

MATCHING

Substantial meat courses, braised beef, grilled meat and large game.