

TERRAGENS SANGIOVESE DI ROMAGNA D.O.C. SUPERIORE RISERVA

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Vineyard area: Middle and high hills in the central Romagna area between Forlì and Faenza.

Soil types: Mainly calcareous clay.

Vines: Selected Sangiovese clones.

Vineyard age: 10-25 years.

Viticultural techniques: Guyot, both double and single.

Yield: 6 tons per hectare. Production per plant reduced to 1.7 kg.

Harvest: Carried out at optimum ripeness. Grapes are gathered by hand and transported to the winery in small boxes to avoid damage.

Wine-making: Fermentation in stainless steel tanks at controlled temperatures between 28° and 32°C, with 25 days of contact between must and grape skins. Malolactic fermentation at the end of the process.

Ageing: Partly in Slovenian oak vat, and partly in new French Allier oak barriques.

Release date: two years after the vintage year.



TERRAGENS
Fine Wines



ORGANOLEPTIC FEATURES

Ruby-red wine with garnet red tones. Intense, red fruit perfume, balanced by a vanilla, toasted oak, and cocoa taste. Intense and fine taste, with a warm, lingering aftertaste recalling the aromas of ripe fruit and reflecting a careful oak ageing.