

TERRAGENS SANGIOVESE DI ROMAGNA D.O.C. SUPERIORE

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Vineyard area: middle and high hills in the central Romagna area between Forli and Faenza.

Soil types: clayey, usually calcareous.

Vines: Sangiovese (various clones).

Vineyard age: 5-20 years.

Viticultural techniques: spurred cordon and Guyot.

Production: 7 tons per hectare. Production per plant reduced to 2 kg.

Harvest time: at optimum ripeness, by hand, in small cases.

Wine-making: alcoholic fermentation in iron tanks at a temperature between 28° and 32°C; with 15-18 days of contact between must and grape skins; malolactic fermentation at the end of the process.

Ageing: partly in pure French oak barriques.

Release date: after 1st April of the year following vintage.

Alcohol: 13% vol.



TERRAGENS
Fine Wines



ORGANOLEPTIC FEATURES

Ruby-red colour, strong fruity perfume with hints of cherry, violet and fruit jam, all balanced by vanilla and cacao flavours; harmonious, dry and velvety taste, warm and full on the palate with a long aftertaste.