



# FATTORIA MONTICINO ROSSO

## Technical sheet Le Morine

<b>Protected designation of origin</b>	Romagna DOC Sangiovese Superiore
<b>City of production</b>	Imola (Bologna)
<b>Location</b>	Piratello / Montecatone
<b>Position of the vineyards</b>	Hill
<b>Cru vineyard selection</b>	Monticino Rosso and Olmo's estate
<b>Microclimate</b>	Hilly, good temperature and the presence of sea breezes
<b>Soil composition</b>	Presence of clays more or less evolved (gray-brick, red opaque) and sands
<b>Grape variety</b>	Sangiovese of Romagna
<b>Training system</b>	Spurred cordon
<b>Vine density</b>	5000 plants/hectares
<b>Average age of vines</b>	20 years
<b>Average yield per hectare</b>	70 ql. /hectares thanks to a good bunch thinning

## Production characteristics

<b>Harvest time</b>	October
<b>Harvest</b>	Hand harvest in small casks, with careful selection of the grapes
<b>Blend</b>	100 % Sangiovese of Romagna
<b>Vinification</b>	Maceration on the skins for about three weeks with controlled temperature
<b>Fermentation</b>	Steel tanks at controlled temperature
<b>Temperature of fermentation</b>	20° - 24° C
<b>Aging</b>	New and old French barrels for 12 months
<b>Malolactic fermentation</b>	yes
<b>Wine classification</b>	High quality DOC dry red wine
<b>Output on the market</b>	24 months after harvest
<b>Alcohol content</b>	14%
<b>Bottle aging</b>	6 months before the release on the market
<b>Aging potential</b>	To be consumed within 15 years
<b>Bottle</b>	0.75 l.
<b>Cork</b>	Natural cork
<b>Pack</b>	6 bottles in cardboard box horizontal



## FATTORIA MONTICINO ROSSO

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TOP WINES OF EMILIA-ROMAGNA