

Technical sheet Le Morine Riserva

Protected designation of origin	Romagna DOC Riserva Sangiovese Superiore
City of production	Imola (Bologna)
Location	Piratello / Montecatone
Position of the vineyards	Hill
Cru vineyard selection	Monticino Rosso and Olmo's estate
Microclimate	Hilly, good temperature and the presence of sea breezes
Soil composition	Presence of clays more or less evolved (gray-brick, red opaque) and sands
Grape variety	Sangiovese of Romagna
Training system	Spurred cordon
Vine density	5000 plants/hectares
Average age of vines	25 years
Average yield per hectare	50 ql. / hectares thanks to a good bunch thinning

Production characteristics

Harvest time	October
Harvest	Hand harvest in small casks, with careful selection of the grapes
Blend	100 % Sangiovese of Romagna
Vinification	Maceration on the skins for about three weeks with controlled temperature
Fermentation	Steel tanks at controlled temperature
Temperature of fermentation	20° - 24° C
Aging	New French barrels for 24 months
Malolactic fermentation	Yes
Wine classification	High quality DOC Riserva dry red wine
Output on the market	36 months after harvest
Alcohol content	14%
Bottle aging	12 months minimum before the release on the market
Aging potential	To be consumed without time limitations
Bottle	0,75 – 1.5 l.
Cork	Natural cork
Pack	6 bottles in cardboard box horizontal

