



FATTORIA MONTICINO ROSSO

Technical sheet Sangiovese S

Protected designation of origin	Romagna DOC 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	12 years
Average yield per hectare	90 ql. / hectares thanks to a good bunch thinning

Production characteristics

Harvest time	around September 20
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° - 25° C
Malolactic fermentation	yes
Wine classification	High quality DOC dry red wine
Output on the market	in the year after harvest on July
Alcohol content	13%
Bottle aging	3 months minimum before the release on the market
Aging potential	To be consumed within 5 years
Bottle	0,75 l.
Cork	Natural cork
Pack	12 bottles in cardboard box vertical



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TOP WINES OF EMILIA-ROMAGNA