



# PODERE VECCIANO

*il Vino che Ama la Terra*

Azienda Agricola Biologica

le Terre



## E NÒV

Sangiovese Rubicone IGP

### VINEYARD

Vine:	Sangiovese 90%, others 10%
Vineyard:	various estate vineyards
Soil:	medium clayey
Height:	100-140 m. above sea level
Exposure:	South-East, West
Training system:	cordon spur
Average vine age:	3-20 years
Vine/ha:	3,000 to 5,000
Yield/plant (kg/vine):	2
Yield/ha (quintals):	60-100
Treatments:	sulphur, copper and natural substances
Fertilizers:	compost and green manure of spontaneous herbs
Harvesting:	September
Grape picking:	by hand
Certifications:	organic grapes

### CELLAR

Grape crushing:	using stemmer-crushing
Pressing:	pneumatic soft pressing
Vinification:	thermo-conditioned stainless steel vats
Maceration:	7 days
Selected yeasts:	yes
Filtering:	large particles
Refining:	in steel vats
Yield grapes/wine (%):	65
Annual production:	4,000 bottles x 0.750 l.

### ANALYTIC DATA

Alcohol: 13% vol.

### Packaging:

6 bottle carton (upright) x 0.750 l.



### Grower's notes:

Medium structured red wine

Serving temperature (°C): 14-16

Recommended ageing (years): 2-4

### Pairing:

Filled piadina (local flat bread), salami and cold meat, fresh or non-aged cheesest



[www.poderevecciano.it](http://www.poderevecciano.it)

Società Agricola Podere Vecciano

47853 Vecciano (Coriano) RN

Via Vecciano, 23 - Tel.- Fax +39 0541 658388