



# PODERE VECCIANO

*il Vino che Ama la Terra*

Azienda Agricola Biologica

 le Opere



## D'ENIO (RISERVA)

Romagna Sangiovese D.O.C Superiore Riserva

### VINEYARD

Vine:	Sangiovese
Vineyard:	from the best estate particles
Soil:	on average clayey with pebbles
Height:	100-140 m. above sea level
Exposure:	South-East
Training system:	cordon spur
Average vine age:	10-20 years
Vine/ha:	3,000-5,000
Yield/plant (kg/vine):	1.5
Yield/ha (quintals):	45-75
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:	15-20 days
Selected yeasts:	only in special vintages
Filtering:	none
Refining:	in 25hl oak casks
Yield grapes/wine (%):	65
Annual production:	4,000 bottles x 0.750 l.

### ANALYTIC DATA

Alcohol: 13,5% vol.

#### Packaging:

6 bottle carton (flat) x 0.750 l. / 1 Magnum x 1.500 l.



#### Grower's notes:

Very structured red wine

Serving temperature (°C): 16-18

Recommended ageing (years): 9-15

#### Pairing

Grilled red meat, game, venison



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

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