

SANGIOVESE
RISERVA


COLLE LUCINIANO





VINTAGE 2006

CLASSIFICATION Sangiovese Colli Martani Riserva D.O.C.
(Protected Designation of Origin)

BLEND Sangiovese 100%

ALCOHOL BY VOLUME 14,5%

LOCALITY OF CREATION Uncinano of Spoleto, Perugia, Italy

VINEYARD CHARACTERISTICS

Training Spurred cordon. Planting system 2,80 m x 1 m and 3.600 grapes/hectare

Elevation Around + 348 on sea level

Soil Superficial sedimentary coverage, clayey silty and silty sandy

Climate Remarkable temperature range between daytime and night, land breeze thanks to the particular location of the vineyard just at the mountainside of Monti Martani (ca 1.094 mt)

Exposure South-east direction

Yield 45 – 50 quintal /Hectare

WINE CHARACTERISTICS

Colour Very intense

Bouquet Sweet scents of ripe cherry and jam laced with spices, from cinnamon to nutmeg, with a nice bit of vanilla, black cocoa, chocolate, and an hint of roasted coffee

Palate Enters the palate almost severe, concentrated, sweet at the same time and full of the his characteristic of softened tannins, excellent fusion in time with nice and important woods, giving a central position between the wine and the fruit of Sangiovese still present, long and nicely balanced

PICKING PERIOD Traditional

VINIFICATION Classic, chacterized by the contact, more or less continous, between the skins and the must (maceration) in stainless steel vats

MATURATION Almost 18 months in durmast barrels with 2,25 hl and 5,00 hl of capacity

BOTTLE CAPACITY 750 ml

SERVING TEMPERATURE We suggest to serve no colder than 18-20 °C

TASTING GLASS We suggest a tasting glass without any printing or painting, capacity around 480 – 730 ml and 70 – 118 mm in diameter. Best pouring a quarter of glass capacity

SERVING SUGGETIONS We suggest to serve this wine with grilled red meat, game, ripe cheese and cakes

