



















BACAIA/SCABI SANGIOVESE

RIMINI D.O.C. SANGIOVESE
SUPERIOR ORGANIC

-  WINE: Steel red wine
-  GRAPE VARIETY: Sangiovese
-  PRODUCTION AREA: Covignano Hills, Rimini, Italy
-  ALTITUDE: 150 m asl
-  EXPOSITION: South - South/Est
-  SOIL COMPOSITION: Calcareous clay
-  TRAINING METHOD: VSP trellis, guyot
-  PLANTING DENSITY: 7.000/ha
-  PRUNING - TYING - DEFOLIATION: By hand
-  VINE THINNING - HARVEST: By hand
-  WINEYARD AVERAGE AGE: 20 years
-  YELD PER VINESTOCK: 4,4 lb
-  VINIFICATION: Alcoholic fermentation with selected yeasts in stain steel
-  AGING: Refining in steel for 8/10 months
-  ALCOHOL LEVEL: 14%
-  PRODUCTION IN BOTTLES: 90.000

