



PODERE VECCIANO

il Vino che Ama la Terra

Azienda Agricola Biologica



le Terre



MONTE TAURO

Romagna D.O.C Sangiovese Superiore

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:	only in special vintages
Filtering:	large particles
Refining:	in steel vats
Yield grapes/wine (%):	65
Annual production:	50,000 bottles x 0.750 l.

ANALYTIC DATA

Alcohol: 13.5% 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:

Tagliatelle with meat sauce, filled piadina (local flat bread), salami and cold meat



www.poderevecciano.it

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