



PODERE VECCIANO

il Vino che Ama la Terra

Azienda Agricola Biologica

 le Opere



RAMANTE

Rubicone Sangiovese rosato

VINEYARD

Vine:	Sangiovese 90%, others 10%
Vineyard:	various estate particles
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:	3,000-5,000
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:	none
Selected yeasts:	yes
Filtering:	yes
Refining:	in autoclave on lees with weekly bâtonnage
Yield grapes/wine (%):	65
Annual production:	5,000 bottles x 0.750 l.

ANALYTIC DATA

Alcohol: 11.5 % vol.

Packaging:

6 bottle carton (flat) x 0.750 l. / 1 Magnum x 1,50 l.



Grower's notes:

Rosé

Serving temperature (°C): 5-7

Recommended ageing (years): 1-2

Pairing

Cold fish salad, thinly sliced swordfish with dressing



www.poderevecciano.it

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