

Ciparisso 2011 - Suvereto Sangiovese DOCG



Production Area	Loc. Barbiconi, Suvereto (Livorno) Toscana
Average Height	About 120 meters above sea level
Vineyards	Soils typically called “alberese”, of medium weight, calcareous, with plenty of stones
Exposition	South West
Planting density	6944 (1,80 x 0,80)
Grape	100 % Sangiovese
Harvest	Hand picked into 15 Kg baskets. Late September
Vinification	Fermentation at controlled temperatures in stainless steel. Malolactic fermentation in barrique
Alcohol content	13,5 % vol.
Aging	18 months in french oak barrels and tonneau
Refining	In bottle for 24 months
Bottles produced	2500