

# CiPARiSSo

<u>Vintage</u>	2018
<u>Origin</u>	Suvereto Sangiovese Docg
<u>Vineyard</u>	Vigna Romano
<u>Average Height</u>	About 120 meters above sea level
<u>Soil</u>	Typically called "alberese", of medium weight, calcareous with plenty of stones
<u>Exposition</u>	West
<u>Planting density</u>	6944 (1,80 x 0,80)
<u>Grape Variety</u>	100% Sangiovese
<u>Harvest</u>	September 21st. Handpicked into 15 kg baskets.
<u>Yield</u>	55 q/ha.
<u>Vinification</u>	Long maceration on the skin, fermentation in stainless steel, malolactic fermentation in french oak tonneau
<u>Aging</u>	In french oak tonneau for 24 months
<u>Refining</u>	In bottles for 18 months
<u>Alcohol content</u>	14,5 % vol.
<u>Bottles produced</u>	4000