



Marche IGT Sangiovese

Back to Basics
Sangiovese Colleterava

The grapes are picked when they have become fully ripe in mid October. Carbonic crushing is carried out on about 40% of the grapes, while the remaining 60% of the grapes are de-stemmed and fermented without being fully or replaced. Once the two fermentations are completed and the wines have been refined separately, they are joined and bottled without further filtration.

Grapes
Sangiovese

Type of Soil
Clayey soils with Southeast exposure and an elevation of 300m

Pruning System
Cordon spur

Wine-making
The wine is made in stainless steel vats

To the Eye
Ruby red

To the Nose
Fruity, with scents of violet and red fruits as cherries

To the Taste
A young and fresh wine

Santa Barbara