



Marche IGT Sangiovese

***Back to Basics***   
*Sangiovese Colleravara*

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 full 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*