



<b>HARVEST</b>	2000
<b>GRAPE HARVEST DATE</b>	29 September 2000; yield: 36,5 q.li/ha
<b>GRAPE VARIETIES</b>	100% Sangiovese
<b>SOIL</b>	clayey and calcareous ground with skeleton presence
<b>CLIMATE</b>	Warm microclimate ventilated by south-west winds and north winds with important thermic ranges between day and night.
<b>ORIGIN</b>	Pian dell'Orino vineyard and Moro vineyard; altitude 420-470m. Age of the vines: 6-29 years
<b>VINIFICATION</b>	Cold maceration for three days, followed by natural fermentation with temperature not higher than 35°C 5 weeks of maceration over the grape dregs Ageing: 40 months in 25 q.li Slavonian oak barrels. Malolactic fermentation takes place in wood.
<b>ANALYSIS DATA</b>	
Alcohol content	14,25 (vol.%)
Residual sugars	1,30 (g/l)
Total SO2	66 (mg/l)
Free SO2	30 (mg/l)
pH	3,39
Total Acidity	5,61 (g/l)
Dry extract	28,80
<b>BOTTLING DATE</b>	14.06.2004 we bottled 9.000 bottles of 750ml and 125 magnum of 1,5l