

PANDOLFA
EST.1941

/

FEDERICO

Sangiovese Superiore



TYPE OF WINE: Organic red wine.

DENOMINATION: Sangiovese Superiore Romagna DOC.

LOCATION OF THE VINEYARDS: Fiumana di Predappio (Forlì, Italia).

ALTITUDE: 120 -150 mt above sea level.

SOIL TYPE: Brown clay limestone.

VINEYARDS: Vines of 2004, with 4500 vines per hectare, spurred-cordon training.

GRAPE VARIETY: 95% Large-berried Sangiovese, Romagna and Tuscany biotypes, 5% other grapes.

HARVEST: Second half of September.

YIELD: 9.000 kg / hectare; 2 kg per plant.

WINEMAKING TECHNIQUES: The Sangiovese grapes are fermented in temperature controlled stainless steel tanks. The contact of the wine with the skins lasts an average of 14 days, followed by the malolactic fermentation.

AGEING: Minimum 6 months in stainless steel tanks and a minimum of 2 months in the bottle.

NUMBER OF BOTTLES PRODUCED: 60.000.

FEDERICO

\

TECHNICAL FILE

ORGANISMO DI CONTROLLO
AUTORIZZATO DAL MIPAAF:
IT-BIO-004
AGRICOLTURA ITALIA



OPERATORE CONTROLLATO
N.26435

CONTACT

info@pandolfait

Phone +39 0543 940073

pandolfait



CAMPAIGN FINANCED ACCORDING TO
EC REG. N. 1308/13