















CONTE DI COVIGNANO



ROMAGNA D.O.P. SANGIOVESE RESERVE
ORGANIC



-  WINE: Still red wine

-  GRAPE VARIETY: 100% Sangiovese
-  PRODUCTION AREA: Covignano Hills, Rimini, Italy
-  ALTITUDE: 150 m asl
-  EXPOSITION: South - South/Est

-  SOIL COMPOSITION: Calcareous clay
-  TRAINING METHOD: VSP trellis, guyot
-  PLANTING DENSITY: 7.000/ha

-  PRUNING - TYING - DEFOLIATION: By hand
-  VINE THINNING - HARVEST: By hand
-  WINEYARD AVERAGE AGE: 20 years
-  YELD PER VINESTOCK: 3,3 lb

-  VINIFICATION: fermentation in stain steel tanks with selected yeasts
-  AGING: aging in second - fill french oak barrels for 12 months

-  ALCOHOL LEVEL: 14,5%
-  PRODUCTION IN BOTTLES: 5.000

