

Soviano Regale

Sangiovese Colli Martani DOC



DATA SHEET

First Vintage: 2005

Classification: Sangiovese Colli Martani DOC

Variety: 100% Sangiovese

Alcohol: 14% Vol.

Winemaking: Classic, characterized by the contact of skins and grape must (maceration) in stainless steel vats.

Ageing: Almost 6 months in barrique.

Colour: Deep red Ruby tending to garnet-red.

Aroma: Big with primary notes of the vine. Red fruit and spicy hints.

Flavour: Full, enveloping, complex. Balance between alcohol and tannins making more elegant with the aging. Long persistence.

Suggested pairings: Pairing with grilled meat, braised and aged cheese.

Serving: 16° – 18°

Bottle size: 750 ml

Contains sulfites

VINEYARDS'S CHARACTERISTICS

Cultivation system: Guyot system. Planting system 2,80 Mt x 1 Mt and 3.600 grapes/hectare. Without the use of pesticides and chemical herbicides.

Elevation: Around + 348 on the sea level.

Soil: Superficial sedimentary coverage, clayey silty and silty sandy.

Climate: Remarkable temperature variations between daytime and night, land breeze thanks to the particular location of the vineyard just at the mountainside of Monti Martani (1.121 m s.l.m.).

Exposure: South-east direction.