



APRIMONDO

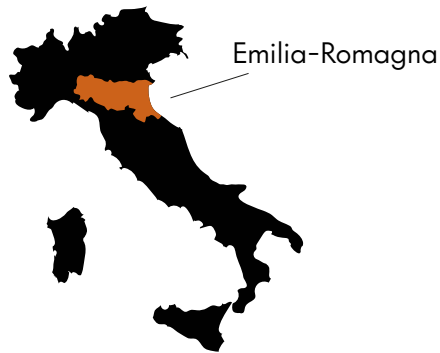
APRIMONDO

APPASSIMENTO

*Sangiovese*

REG. U.O.F.C.

# APRIMONDO APPASSIMENTO Sangiovese



## TASTING PROFILE

Red in colour with a violet hue.  
Typical scents of blackberry and cherry.  
Concentrated and defined bouquet with a hint of spice.  
On the palate it is complex and mouth filling, it has well-balanced acidity with fruity notes of blackberries and spicy oak and a long elegant finish.  
Recommended with rich dishes based on red meat or with spicy dishes and rich soups.

## VINTAGE

2021

## TECHNICAL INFORMATION

Sangiovese 85%, other grapes 15%

ALCOHOL CONTENT  
14,5%

ALTITUDE  
100 – 300 m

SOIL TYPE  
Clay

PLANTING DENSITY  
3500 plants/ha

TRAINING SYSTEM  
Single Guyot

HARVEST PERIOD  
From end of September to Mid-October

## PRODUCTION METHOD

The grapes selected for this wine are hand harvested on the hills of Romagna and are dried for up to 60 days in a controlled environment.

Fermentation takes place in 100–300 hl stainless steel tanks at 25–26°C for 10 days, during which the wine is kept in contact with the skins. This process is followed by malolactic fermentation, before the wine is stored again in stainless steel tanks.

The final wine contains around 10 g/l of residual sugar.

