



Denomination: *Orcia Sangiovese d.o.c.*

Production area: *Castiglione d'Orcia (Si)*

Grape-varieties: *100 % Sangiovese*

Implant density: *5000 vines per hectare (ie. 2,5 x 0,80)*

Cultivation system: *green cover of rows, rod and spur pruning*

Soil: *calcareous clayey (slate- galestro)*

Altitude: *400/450 mt a.s.l.*

Vineyard exposure: *from southeast to southwest*

Microclimate: *temperate climate characterized by winters that are generally cold and hot dry summers.*

The rains are concentrated in autumn and spring

Vinification: *manual harvest, grapes are carefully selected and then fermented at a controlled temperature in steel inox for about 15 days. After malolactic fermentation, the wine is aged in big and medium oak barrels for at least 12 months and then it is refined in*

the bottle for a further 12 months.

Tasting profile:

Colour intense and deep ruby red

Nose: intense and complex with hints of black berry fruits combined with spicy notes

Palate: Smooth and intense with important structure and volume and great persistence

Alcohol 13,5%- 14%

Serving temperature: *serve at a temperature of 20 ° C*

Food pairings: *rich pasta dishes with meat sauce (ragù) red meat or game*