

Gornione

Orcia Sangiovese Riserva Denominazione di Origine Controllata



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

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

Grape-varieties: *100% Sangiovese*

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

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

Soil: *calcareous clayey (slate-galestro)*

Altitude: *500/550 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 20 days. After malolactic fermentation the wine is aged in large oak barrels for at*

least 24 months and later refined in the bottle for a further 12 months.

Tasting profile:

Colour: *intense and deep ruby red*

Nose: *to begin with, it has a ripe red fruit nose which later mixes with the more primitive notes of forest undergrowth and game.*

Palate: *the tannins are obvious but smooth on the palate. This smoothness compensates the acidity and sapidity resulting in a good balance and length.*

Alcohol 14 % Acidity 5 g/l

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

Food pairings: *this wine goes well with red meats, game and mature cheese*