Sangiovese Colli Martani D.O.C. Riserva

Trade name: Properzio
Product name: Sangiovese Colli Martani D.O.C. Riserva
Grape varieties: Sangiovese 100%
Soil: clayey-calcareous
Land: hilly
Type of cultivation: spur cordon
Plants per hectare: 4.000 / 5.000
Yield per hectare: 7.000 Kg grapes
Annual production: 6.000 bottles
Vinification: traditional red
Maturation: in barriques for 12 months
Bouquet: strong tobacco scent, intense, characteristic
Palate: fruity, slightly velvety with pleasant tobacco undertones
Colour: ruby red, tending to garnet with ageing
Shelf life: long
As an accompaniment to: red meats, cold hams and salami, mature cheeses
Packaging: 6 x 0.75 lt horizontal bottles

The grapes are produced in a vineyard cultivated almost entirely with horses.

Wines which do not use animal protein in the vinification process.