

1.	Product Name	Sangiovese Terre di Chieti Igp
2.	Type	Red
Soil and method of cultivation		
3.	Area and Location of vineyards	Tollo, Giuliano Teatino, Ortona
4.	Type of grapes	Sangiovese 100%
5.	Altitude (above sea level)	130 - 150 metres above sea level
6.	Soil type	Clay – limestone / Clay – calcareous
7.	Exposition to sun	South –east / East
8.	Age of vines	15 - 20 years
9.	Density of cultivation vines/hectare	1600 vines canopy style
10.	Yield of product per hectare	12.000 Kg. (120 q.li)
11.	Method of cultivation	Canopy
12.	Harvest period	Second half of September
Vinification		
13.	Type and time of maceration of the skins	Maceration of the skins at controlled temperature for 7/8 days.
14.	Temperature of fermentation in °C	+/- 28°C
15.	Malolactic Fermentation	Yes
16.	Refinement	In stainless steel tanks for 6 months.
Physical and chemical Characteristics		
17.	Alcohol degree	13.00 % by volume
18.	Total dry extract	29 gr./l
19.	Total acidity	5,5 gr./l
20.	pH	3,40
21.	Residual suger	4,2 gr./l
Description		
22.	Colour	Intense ruby red with light purple highlights.
23.	Fragrance	Ripe red fruits; wild cherry, elegant spice finish.
24.	Taste	Medium bodied, good structure and balance with velvety and persistent finish.
Serving suggestions		
25.	Temperature in C°	18°C
26.	Serve alongside	First courses with rich tomatoe sauce, roast meats, poultry, and seasoned meats; semi-mature cheeses.