



General Information

VARIETAL: Sangiovese 100%

VINEYARD: Le Ragnai Vigna del lume Spento

YIELD PER HA: 55 q. li

BOTTLES PRODUCED: 3822 da 0,75 litri

150 da 1,5 litri, 32 da 3 litri

Vinification

Concret Vats

No Selected Yeasts

FERMENTATION TEMPERATURE: 31°C max.

TEMPERATURE CONTROL: Yes

MACERATION TIME: 35 gg.

MALOLATIC FERMENTATION : Yes

Aging

SLAVONIAN: 25 hl Slavonian Oak Vats

AGING: 36 Months

No Clarification

FILTERED: Yes

Analytical Characteristics

ALCOHOL: 13.5 %

TOTAL ACIDITY: (g/l) 5,9

NET VOLATILE ACIDITY: (g/l) 0,43

TOTAL SO₂: (mg/l) 35

FREE SO₂: (mg/l) 12

DRY EXTRACT: (g/l) 28.9

