

# Sangiovese Cap Crown

## *Sangiovese Umbria I.G.P. 2014*



**Vine:** Sangiovese 100%

**Production area:** Municipality of Torgiano (PG), about 200-300 metres above sea level, an ancient cultivation Etruscan area.

***Pedoclimatical characteristics:***

Subsoil made of sandstones and marl (higher level) and ancient lake and river sediments (lower level), soil made of rough sandy-loam texture, low fertile, with high percentage of limestone and rich in minerals. Very fresh and rainy vintage with a hot end of September which has led to a good ripening of grapes.

**Vineyard:** 8-10 years old vines

**Yield per hectare:** 5000/6000 kilograms.

***Agronomic practices:***

Organic e biodynamic, treated with copper sulphate, sulphur, propolis and wild herbs infusions (horsetail and stinging nettle), green manures with a balanced leguminous content and other extracts, alternating rows, use of biodynamic preparation (500-501) twice a year, biodynamic composts and vegetable wast, if necessary.

**Grape harvest:** By hand, in 18 kilograms boxes at the end of September.

***Winemaking:***

The grapes are destemmed by hand, gently pressed by feet. Spontaneous fermentation with native yeasts, without temperatures control, in small concrete tanks. Maceration for about 7-10 days.

***Refinement:***

Aging dregs for about 7-8 months, with repeated lees stirring. Pouring and bottling in waning moon days (according with the biodynamic moon calendar). Bottling without filtration and purification.

**Technical data:** 13,5% alcohol, pH 3,4, circa 20 mg/l SO2 total.

***Opinions:***

Easy drink without thinking!