

Bissoni

VIGNA COLECCHIO

Romagna Doc sangiovese riserva Bertinoro

Production area: Bertinoro, hilly area 150 m a.s.l. , sandy-clayey soil

Grape variety: sangiovese

Grapes: 100% Sangiovese

Harvest time: first and second week of October

Average yield per hectare: 40 quintals

Cultivation method: spurred cordon

Vine Density: 3,300 vines per Ha

Year of planting: 1991

Harvest: wine produced only in the best vintages, with hand picking of the best grapes. From the oldest vines with low grape bunch density, we select the finest berries from small, widely-spaced bunches.



Wine making process: destemming and pressing. Alcoholic fermentation with wild yeasts at controlled temperature. Long maceration, for over a month, partly with whole bunches and stems. Malolactic fermentation in oak barrels, refining for 2 years in new French oak barrels and for at least 12 months in the bottle.

Ageing potential: over 25 years

Organoleptic features: intense garnet red colour with orange shades. Fruity bouquet, enriched by notes of small red berries and maraschino cherry. Balsamic and spicy. Dry, clean and complex in the mouth, with long aromatic persistence. Well-structured.

Notes and food pairing: this wine is rich and structured, suitable for long ageing. A fine wine for important dishes, spit-roasted and grilled meat, game, elaborate meat dishes and mature cheeses.

Serving temperature: 16 - 18° C