

Bissoni

## BISSONI RISERVA

### Romagna Doc sangiovese superiore riserva

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

**Grape variety:** sangiovese

**Grapes:** 100% Sangiovese

**Harvest time:** end of September-beginning of October

**Average yield per hectare:** 50 quintals

**Cultivation method:** spurred cordon

**Vine Density:** 3,300 vines per Ha

**Year of planting:** 1991



**Wine making process:** after hand-picking of grape clusters, destemming and pressing. Alcoholic fermentation with wild yeasts at controlled temperature. Average maceration time: 14-21 days. Malolactic fermentation in stainless steel tanks, refining in first- and second-hand-passage French oak barrels for 16-18 months and for at least 12 months in the bottle.

**Ageing potential:** over 20 years

**Organoleptic features:** intense garnet red colour with orange shades. A structured wine with prevailing hints of ripe fruit, maraschino cherry, plums, small red berries, balsamic, spicy, with tobacco notes; elegant and lingering.

**Notes and food pairing:** this rich and structured wine is suitable for long ageing. It is well matched with grilled or spit-roasted red meat, game, elaborate white and red meat-based dishes and mature cheeses.

**Serving temperature:** 16 - 18° C