



Podere Alberese
Azienda Agricola & Agriturismo

PODERE ALBERESE SANGIOVESE 100%

IGT TOSCANA ROSSO

ESSENTIALS

Bottles: 590 0,75 liters, 35 magnums 1,50 liters
Grape Variety: Sangiovese Grosso 100%
Maceration: 25 days
Fermentation: indigenous yeasts

VINEYARDS

Soil: these grapes come from a specific, higher area of a bigger vineyard, where the soil is even more rocky and sandy than elsewhere.

Age of vines: 45 years old

Altitude: 450 m

Exposure: south

Pruning and training system: cordon spur,
3.5x1 m, 2860 vines/hectare

HARVEST

Hand picking in crates containing 15 kg, in late September/beginning of October. These grapes are harvested separately from the rest, only in the best years, when the quality of this specific portion of the vineyard is visibly higher and is worth giving birth to a different wine.

Yield: 3 tons/hectare.

Total production: 500 liters.

WINEMAKING

Destemming with no crushing, followed by spontaneous fermentation by indigenous yeasts in stainless steel. Maceration lasts 25 days. During the alcoholic fermentation, temperature does not overcome 28 °C.

Spontaneous malolactic fermentation.

Aged 48 months in a single Slavonian oak tonneau (500 liters) then at least three years in bottle.

TASTING NOTES

Ruby red color, tending to garnet. On the nose, ripe plum, marasca cherry and slightly spicy vanilla, fused with balsamic notes. Endowed with smooth and soft tannins, yet with a solid backbone. Considerable persistence.

LABEL

Precious interpretation of natural elements

