



VERMIGLIO DOC





Year of harvest	2014
Grape varieties	100% Sangiovese
Alcohol content	14.04%
Dry extract	29.6
Total acidity	5,80
Volatile acidity	0,70
Harvest date	Second week of October 2014
Fermentation	Fermentation took place on the skins in temperature controlled stainless steel tanks and lasted approximately two weeks
Maturation	The wine remained for 12 months in French tonneaux of 5.0 hl and 12 months in Slavonia oak casks of 30.0 hl