



CAPOVERSO



CORTONA SANGIOVESE DOC “CANTALEONE”

Denomination: Cortona Sangiovese DOC “Cantaleone”

Manual harvest during the first half of October with a careful selection of the grapes in the vineyard. Vinification in small steel vats, manual punching down, the wine is left in steel for a short period of time and then transferred into 500 l tonneaux for 8\11 month depending on the vintage.

Intense ruby red. Wide, ethereal and enveloping bouquet with strong mineral notes and hints of cacao and dry fruit. Sapid, intense and long, well balanced between power and finesse on the palate, persistent. Complex wine that promises a long life and important development.

Location of the vineyard: Loc. Collebello - Comune di Cortona

Blend: 100% Sangiovese

Altitude: 260-300 m.s.l. – West and South

Soil type: silt, sand and clay in balance

Cultivation system: Spurred cordon

Density per hectar: 6.000 plants

Harvest: manual

Maceration: 18 - 20 days at the temperature of 25-30°

Maturation: In 500l tonneaux

Size of the bottle: 750 ml - 1500 ml

First vintage produced: 2009

Service temperature: 18/20°