



# ORCIO

## COLLI PESARESI D.O.C. SANGIOVESE

**Area of production:** Fratterosa  
PESARO E URBINO – MARCHE

**Grape:** Sangiovese

**Vineyard location:** 400 mt above sea level

**Vineyard:** Morico and Monticello vineyard

**Cultivable area:** 5 ha

**Vineyard plant:** 270×0.80

**Vineyard exposure:** South-East

**Cultivation system:** Spurred cordon

**Age of production facilities:** 8 years old in average

**Harvesting time:** end of September/first half of October

**Harvesting method:** Manual grape harvest in small crates

**Soil type:** Clayey with rich presence of sand

**Density of planting:** 5.500 Vines/ ha Yield/ha 80 q.

**Vinification:** Selection of grapes during harvest and in winery through a vibrant and a selection table. Prolongued maceration for more than 20 days and piegage. Thermo regulated vinification and fermentation in inox barrel.

Refinement: at least 4 months in bottles.

**ABV:** 13.30%

**Serving temperature:** 18°C

### Organoleptic characteristics

A ruby intense red wine that expresses the quality of the area that it comes from, sensations of undergrowth flowers and spicy aromas such as wet hard leather which come up at the end with mineral and animal sensations.

The tannin is sweet and smooth, not dried and not astringent. In the mouth is soft, balanced with a good persistence.

Sangiovese is born from manual harvest, accurate selection in the winery, fermentation and long periods of thermo regulated maceration.

