

## TERRACRUDA

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# PROFONDO

## COLLI PESARESI D.O.C. SANGIOVESE

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

**Grape:** Sangiovese

**Vineyard:** Morico and Lorenzetti vineyards.

**Cultivable area:** 5 ha

**Vineyard plant:** 270×0.80

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

**Vineyard exposure:** South/South-West

**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 table and a selection table. Prolongued maceration for more than 20 days and piegeage. Thermo regulated vinification and fermentation in inox barrel. Ageing for at least 1 year in barriques with sur lie method and fining in bottle.

**Refinement:** at least 6 months in bottle

**ABV:** 14%

**Serving temperature:** 18°C

### Organoleptic characteristics

It represents the best selection of Sangiovese grapes from our area. The wine stays 12 months on maturation with sur lees method in small oak barrique of first passage with weekly battonage. This peculiar vinification method gives to Profondo a full bodied, complex and intense aroma. Deep garnet reddish ruby colour. Its complexity, recalling fruity floreal aromas, makes Sangiovese unparalleled as concerns leather and tobacco perfumes and animal scents. and persistent perfumes, pleasantly soft thanks to a tannin that is never spicy. This dry red recalls vanilla and tobacco aromas. Its long fining in bottle allows the wine to be full body, complex and sophisticated. Suitable for aging in bottle, it's now only produced in Magnum version



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AZIENDA VITIVINICOLA IN FRATTEROSA