

PANDOLFA
EST.1941

/

PANDOLFO

Sangiovese Superiore



TYPE OF WINE: Organic red wine.

DENOMINATION: Romagna Sangiovese Superiore DOC.

LOCATION OF THE VINEYARDS: Fiumana di Predappio (Forlì, Italia).

ALTITUDE: 150-250 mt above sea level.

SOIL TYPE: Brown clay limestone.

VINEYARDS: Vines of 1999, with 4500 vines per hectare, spurred-cordon training.

GRAPE VARIETY: 100% Large-berried Sangiovese, Romagna and Tuscany biotypes.

HARVEST: Second half of September

YIELD: 5.000 kg / hectare; 1,5 kg per plant.

WINEMAKING TECHNIQUES: The different clones of Sangiovese grapes are harvested and fermented together in blends. The fermentation and maceration of the skins take place in stainless steel tanks at a controlled temperature. The contact of the wine with the skins lasts an average of 14 days, followed by the malolactic fermentation.

AGEING: 70% for 12 months in stainless steel tanks and 30% in large barrels (50hl) of Slovenia oak and a minimum of 3 months in the bottle

NUMBER OF BOTTLES PRODUCED: 20.000.

PANDOLFO Old Vineyard



TECHNICAL FILE

CONTACT

info@pandolfa.it

Phone +39 0543 940073

pandolfa.it



CAMPAIGN FINANCED ACCORDING
TO EU REG. N. 1308/2013