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PANDOLFO
RISERVA



TYPE OF WINE: Red wine from organic farming.

DENOMINATION: Romagna DOC Sangiovese Superiore Riserva.

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

ALTITUDE: 200-275 mt above sea level.

SOIL TYPE: Ochre clay limestone.

VINEYARDS: Vines of 1999, with 4.500 vines per hectare, spurred-cordon training.

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

PERIOD AND METHOD OF HARVEST: Second decade of September, hand-picked harvest.

YIELD: 5.000 kg / hectare; 1,1 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 22 days, followed by the malolactic fermentation.

AGEING: 18 months in large barrels (50hl) of Slovenian oak and at least 8 months in bottle.

NUMBER OF BOTTLES PRODUCED: 8.000.

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TECHNICAL FILE

CONTACT

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