



## LE COLLINE Terre di Pisa Sangiovese DOC



**CLASSIFICATION:** Terre di Pisa Sangiovese DOC

**PRODUCTION AREA:** Terricciola

**VINEYARD:** new vineyard planted in 2004

**PLANTING SIXTH:** cm 80 x 230 cm

**PLANT DENSITY:** 5434 vines per hectare

**YIELD PER VINE:** Kg 1-1,5 of grapes

**FORM OF CULTIVATION:** Gujot

**GRAPES VARIETIES:** Selection of Sangiovese grapes from the "Profeti" and "Magra" vineyards

**HARVEST:** the grapes are harvested by hand and placed in small boxes where they arrive in the cellar to be immediately destemmed; Sangiovese is harvested from the second half of September

**VINIFICATION METHOD:** Vinified in stainless steel vats at controlled temperature, fermentation takes place by indigenous yeasts, maceration lasts about 10 days; Aging takes place in second and third passage wooden barrels for minimum 12 months. Minimum 4 months in bottle.

**ALCOHOL CONTENT:** 13-14,5%

**QUANTITY PRODUCED:** 3000 bottles of 0,75l