

PODERE



MARELLA

*Organic Wines and Country Retreat since 1974*



## Fiammetta Sangiovese

<b>Appellation</b>	IGT Umbria
<b>Grape varieties</b>	100% Sangiovese
<b>Vintage</b>	<b>2019</b>
<b>Area of production</b>	Castiglione del Lago, Perugia
<b>Type of soil</b>	Clay, Sand, Silt
<b>Average vine age</b>	14 years
<b>Vines per hectare</b>	4630
<b>Yield per hectare (Kg/ha)</b>	9000
<b>Altitude</b>	300 masl
<b>Certifications</b>	Organic Bioagricert
<b>Winemaking</b>	The grapes are hand harvested in small crates and taken to the winery where they go through a crusher-destemmer. After maceration and fermentation the grape skins are pressed in a mechanical press
<b>Fermentation and Maceration</b>	10-12 days in steel vats at 20-27 °C
<b>Malolactic Fermentation</b>	Yes
<b>Ageing</b>	24 months in steel vats and minimum 3 months in the bottle
<b>Yeast</b>	Certified organic French yeasts
<b>Enologists</b>	Jean Natoli and Guido Beltrami
<b>Agronomist</b>	Gwenael Thomas
<b>Alcohol</b>	14% vol
<b>Residual Sugar</b>	< 1 g/l
<b>Acidity (g/l)</b>	3,03 H2SO4
<b>Ph</b>	3,65
<b>Total SO2</b>	51 mg/l
<b>Number of bottles</b>	2950
<b>Bottle type</b>	Bordelaise
<b>Stopper</b>	Cork
<b>Tasting notes</b>	
<b>Colour</b>	Intense ruby
<b>Aroma</b>	Smoky, roasted nose opens up to an elegant register of black cherry, strawberry jam, tobacco and pepper.
<b>Flavour</b>	The mouth is full and the tannins are well blended in
<b>Food pairing</b>	Soups, grills, red and white meat dishes
<b>Awards</b>	2023 I Vini di Veronelli, <i>Rating 90 points</i> 2023 Luca Maroni, <i>Rating 90 points</i> 2023 Berebene del Gambero Rosso, Best Price-Quality Award 2022 Mundus Vini Biofach, <i>Gold Medal</i>