



Cantina di Pitigliano

## Vignamurata

Sovana  
D.O.C.



**NAME:**  
Vignamurata

**DENOMINATION:**  
Sovana

**CATEGORY:**  
D.O.C.

**PRODUCTION AREA:**  
Pitigliano - Manciano -  
Sorano

**SOIL:**  
Tuff-loose ground

**ALTITUDE:**  
320m a.s.l.

**DENSITY OF VINES:**  
4000 plants per ha

**TRAINING FORM:**  
Spurred cordon, guyot.

**VARIETY:**  
Sangiovese, Ciliegiolo and  
Cabernet Sauvignon

**VINIFICATION:**  
Alcoholic fermentation at  
controlled temperature  
and maceration with  
gentle punch down and  
cap rising for 2 weeks.  
Malolactic fermentation  
and maturation for 4  
months in stainless steel  
than aging 2 months in  
bottle.

**BOTTLE RIFINING:**  
2 months

**ALCOHOL:**  
13,5 % vol.

**TASTING NOTES:**  
Great personality,  
balanced softness and  
structure, refined and  
engaging, of an intense  
and deep ruby red colour,  
with a complex fragrance

**PAIRING:**  
It's perfect with landfood,  
tasty and grilled roasts  
and medium aged and  
aged cheeses

**SERVING TEMPERATURE:**  
Serve at 16 - 18 °C.

**BOTTLE FORMATS:**  
0,750L