



Cantina di Pitigliano

Vignamurata

Sovana Superiore Riserva
D.O.C.



NAME:

Vignamurata Riserva

DENOMINATION:

Sovana Superiore

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:

Accurated selection of Sangiovese, Merlot, Cabernet Sauvignon.

VINIFICATION:

Each variety is individually fermented at controlled temperature followed by 2 weeks of maceration with gentle punch down and cap rising. Malolactic fermentation and aging in french oak barrel for 24 months.

BOTTLE REFINING:

6 months

ALCOHOL:

13,5 % vol.

TASTING NOTES:

Personality, balanced softness and structure, refining and engaging, of an intense and deep ruby red colour, with a complex fragrance.

PAIRING:

It's perfect with tasty dishes, meat gravies, pasta al forno, grilled red meats and medium aged and aged cheeses.

SERVING TEMPERATURE:

Serve at 16 - 18 °C.

BOTTLE FORMATS:

0,750L