

# Pezzòlo Kosher 2017

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<b>Classification:</b>	Sangiovese I.G.T.
<b>Variety:</b>	Sangiovese of Romagna, little berry clones
<b>Production area:</b>	Dovadola (FC) - Italy
<b>Altitude:</b>	250 m a.s.l.
<b>Soil type:</b>	ochre clay with sandstone intrusions
<b>Vineyard features:</b>	vineyards planted in 1994, with 3.333 plants per hectare, spurred cordon
<b>Yield per hectare:</b>	60/80 q/ha
<b>Harvest time and method:</b>	third decade of September / first decade of October, hand harvesting
<b>Vinification:</b>	mashing and fermentation without addition of yeasts and sulphites, with only indigenous mycological flora, done exclusively by religious staff
<b>Replacements:</b>	manual, done by religious staff
<b>Racking:</b>	manual, done by religious staff, addition of sulphites after malolactic fermentation
<b>Filtration a bottling:</b>	done by religious staff
<b>Length of maturation:</b>	only steel and bottling on March 2018
<b>Alcohol:</b>	13% vol
<b>Tasting notes:</b>	<p>The wine speaks with naturalness of inner energy. Initially its "skin" calls strong reference to the land and to an undergrowth of ferns and spontaneous red fruits among which the sour cherry dominates, but just a few moments later the wine opens the curtain on aromas of red cherry and plums.</p> <p>Robust, with character, red fruits aftertaste reminiscences, barely perceptible alcoholic heat. With a strong tannin, but polite. Its freshness is appreciated.</p>



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Winery

Via Canova Schiavina, 12/14  
47013 Dovadola / FC / Italia  
Phone +39 347 4468554

Registered Office

Cà di Rico di Tresca Marcella  
Via Roma 60  
34077 Ronchi dei Leg. / GO / Italy