

LA SABBIONA



## Mammutus Oriolo



**Type:** Red

**Grape variety:** Sangiovese 100%

**Denomination:** Romagna Sangiovese DOC Oriolo

**Yield per hectare:** 90 q

**Altitude of the vineyard:** 120 m

**Training system:** Double Guyot

**Planting density:** 3300 plants per hectare

**Type of cultivation:** SQNPI certified integrated pest management with low environmental impact

**Harvest period:** End of September-early October

**Vinification:** crushing-destemming followed by approximately 15 days of fermentation on the skins with frequent pumping over; after racking, refinement on the noble lees with frequent batonnages. Aging in vitrified concrete tanks for 9-10 months, aging in bottle for 4 to 6 months

**Fermentation duration:** 15 days

**Bottling period:** August, September

**Alcohol content:** 14.5% vol.

**Aging capacity:** 1 to 5 years

**Color:** Intense red

**Nose:** complex and intense with pleasant notes of berries, spicy and vegetal, floral, rose

**Taste:** Dry, warm, soft and persistent with good tannins

**Ideal serving temperature:** 18-20°C

**Pairings:** suitable with grilled meats, roasts, fillet with pepper or balsamic vinegar, mature hard cheeses.

**Bottle formats available:** 0.75 litres