

# Cortenova Organic Sangiovese

## Cortenova

### Italy - Marche

Vineyards are located in the area of Ascoli Piceno, where the soil is calcareous and stony which is excellent for drainage. The moderating breezes from the sea which is 15 km from the estate allow for perfect ripening.

Color: Brilliant, dark ruby red with violet reflections

Bouquet: Vinous bouquet with a blend of black cherries, floral and spice

Taste: Full-bodied and velvety with great ripe fruit extraction and balance. Layers of flavor Linger in the finish.

## Specifications

<b>Wine Type</b>	Red
<b>Varietals</b>	100% Sangiovese
<b>Age of Vines</b>	Average 25 years
<b>Agricultural Practices</b>	Organic
<b>Certifications</b>	ICEA Organic Biologico
<b>Soil type</b>	Calcareous and stony
<b>Vinification</b>	The grapes are hand-harvested, destemmed, soft pressed and the juice is placed in stainless steel along with the skins for an 7-8 days extraction during vinification. Maceration and fermentation for about 30 days. Following malolactic fermentation, the wine is raked and bottled. 6 months in the bottle.
<b>Pairings</b>	Pizza, Pasta and Hamburgers.



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02922 8
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02922 5
<b>Case Weight</b>	31
<b>Cases/Pallet</b>	50
<b>Layers/Pallet</b>	10
<b>ABV</b>	13.00%
<b>SRP</b>	\$ 18.99 USD 750mL Bottle