

PODERE MARELLA



Organic Wines and Country Retreat since 1974

Godot Sangiovese



Appellation	IGT Umbria
Grape varieties	100% Sangiovese
Vintage	2015
Area of production	Lake Trasimeno, Castiglione del Lago, Perugia
Type of soil	Clay, Sand, Silt
Average vine age	30 years
Vines per hectare	4000
Yield per hectare (Kg/ha)	4000
Altitude	300 masl
Certifications	Organic Bioagricert
Winemaking	The grapes are hand harvested in small crates and taken to the winery where they go through a crusher-destemmer. After maceration and fermentation the grape skins are pressed in a mechanical press
Fermentation and Maceration	15-20 days at 20-27 °C in steel vats
Malolactic Fermentation	Yes
Ageing	12-15 months in French barrels of Slavonian oak, medium toasting, second/ third-use and afterwards 12 months in steel vats. Minimum 6 months in the bottle
Yeast	Certified organic French yeasts
Enologists	Jean Natoli and Guido Beltrami
Agronomist	Gwenael Thomas
Alcohol	11,5% vol
Residual Sugar	< 1 g/l
Acidity (g/l)	3,16 H2SO4
Ph	3,88
Total SO2	67 mg/l
Grape to wine ratio	60%
Number of bottles	1500
Bottle type	Bordelaise
Stopper	Cork
Tasting notes	
Colour	Black, deep
Aroma	Open nose of ripe black fruit, licorice stick, black olive. The boisé is elegant and balanced, enhancing the spicier notes
Flavour	Velvety on the palate, unfolding beautifully
Food pairing	Red meats, roasts, elaborate dishes
Awards	2020 Mundus Vini Biofach, <i>Gold Medal</i> 2020 I Vini di Veronelli, <i>Rating 90 points</i> 2019 Alliance du Monde, <i>Silver Medal</i>