

PODERE



MARELLA

Organic Wines and Country Retreat since 1974

Fiammetta Sangiovese



Appellation	IGT Umbria
Grape varieties	100% Sangiovese
Vintage	2020
Area of production	Castiglione del Lago, Perugia
Type of soil	Clay, Sand, Silt
Average vine age	15 years
Vines per hectare	4630
Yield per hectare (Kg/ha)	9000
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	10-12 days in steel vats at 20-27 °C
Malolactic Fermentation	Yes
Ageing	24 months in steel vats and minimum 3 months in the bottle
Yeast	Certified organic French yeasts
Enologists	Jean Natoli and Guido Beltrami
Agronomist	Gwenael Thomas
Alcohol	14% vol
Residual Sugar	< 1 g/l
Acidity (g/l)	2,90 H2SO4
Ph	3,79
Total SO2	66 mg/l
Number of bottles	3770
Bottle type	Bordelaise
Stopper	Diam Cork
Tasting notes	
Colour	Intense red
Aroma	Powerful nose with notes of sweet spices, pepper, black fruit and undergrowth.
Flavour	The mouth is full and generous. A very harmonious wine with very fine tannins
Food pairing	Soups, grills, red and white meat dishes
Awards	2023 Mundus Vini Biofach, <i>Silver Medal</i> 2024 I Vini di Veronelli, <i>Rating 90 points</i>