

Col Mora Sangiovese Colli di Faenza D.O.C.



100% Sangiovese produced from a selection of grapes originating from our best vineyards in the town of Brisighella in the Romagna region.

Just behind the fortresses of Brisighella (Ravenna), with an ideal exposure at 400 meters above sea level, the clay hills close to Col Mora enjoy the warm sun of Romagna during the day and its cool breezes in the evening.

VINEYARD: hills south of Faenza in the Romagna region, in the valley that leads to Florence, town of Brisighella.

PLANTING DENSITY: 3,500 plants per hectare, planted in 1990.

ALTITUDE: 400 meters above sea level.

SOIL: gypsum with clay, excellent drainage also guaranteed by the sloping hill. Vegetation in between vines to ensure a supply of organic substances and the presence of useful insects.

PRODUCTION: 9 tons per hectare, 65% yield.

PRODUCTION CYCLE: manual harvest in the month of September. The gently destemmed grapes undergo a cold maceration before fermentation. They are then matured 18 months in steel barrels, followed by an additional 18 months of ageing in bottles in cool cellars.

COLOR: deep and intense crimson red with violet hues.

AROMA: consistent, typical of Sangiovese grapes, with cherry, spice, balsamic notes and cocoa tones.

FLAVOR: strong hints of cassis on the palate.

ALCOHOL CONTENT: 13 % vol.

STORING BOTTLES: on the side in a cool, dark environment.

SERVING: serve at 18°C, opening the bottle just before serving.

FOOD PAIRING: ideal with lasagna, pasta with meat sauce, and all elaborate pasta dishes, as well as red meat, cold cuts, and cured cheeses.