

## Montaperto IGT

Grapes	Sangiovese, Gamay, Alicante
Alcohol	13,5 % vol.
Totale acidity	5,80 gr./lt.
Location of vineyard	Monteaperti – 230 m above sea level – South/west exposure
Type of cultivar	Cordon de Royat
Number of plants for hectar	6600 plants
Harvest	hand-picked
Sugar at the time of harvest	200 - 230 gr./lt.
Fermentation temperature	32° C
Maceration Time	20 days Gamay and Alicante 15 days Sangiovese
Ageing	8 months in barriques of 225 lt.
Production	15.000 bottles

