



CEPPATELLA

TERRE DI PISA SANGIOVESE DOC

- **PRODUCER:** Fattoria Fibbiano
- **BRAND:** Terre di Pisa Sangiovese DOC (Controlled Designation of Origin)
- **PRODUCTION AREA:** Tuscany - Pisa Hills
- **SOIL:** Medium, rich of marine shells
- **VINES:** 100% Sangiovese
- **VINEYARD'S ALTITUDE:** 200 m. above s.l.
- **VINEYARD:** yield per hectare 50 q
- **PLANTING DENSITY:** 2.20 x 0.80 m
- **PRUNING:** Guyot
- **HARVEST PERIOD:** Early October
- **HARVEST TECHNIQUE:** The grapes are manually harvested.
- **WINE MAKING:** The grapes are gentle destemmed, crushed and sended inside specialized stainless steel tanks, for 10 days. Alcoholic fermentation takes place through indigenous yeasts living on the skin.
- **MACERATION:** 30 days on the skins.
- **FINISHING:** The wine ages for 4 months in cement tank where the malolactic fermentation takes place, later 30 months in Slavonian wooden barrels and finally 12 months in bottle.
- **BOTTLES PRODUCED:** 5.000
- **ORGANOLEPTIC DESCRIPTION:** Intense ruby red color with garnet reflections, persistent aroma of ripe fruit, pepper, vanilla, tobacco and cacao. On the palate the wine is warm and richly smooth, with a long persistent aromatic taste.
- **SERVING TEMPERATURE:** 18 °C
- **FOOD PAIRING:** Red meats, game and mature cheese.

FATTORIA
FIBBIANO