

Cortenova Organic Sangiovese

Cortenova

Italy - Marche

Vineyards are located in the area of Ascoli Piceno, where the soil is calcareous and stony which is excellent for drainage. The moderating breezes from the sea which is 15 km from the estate allow for perfect ripening.

Color: Brilliant, dark ruby red with violet reflections
Bouquet: Vinous bouquet with a blend of black cherries, floral and spice
Taste: Full-bodied and velvety with great ripe fruit extraction and balance. Layers of flavor Linger in the finish.

Specifications	
Wine Type	Red
Varietals	100% Sangiovese
Age of Vines	Average 25 years
Agricultural Practices	Organic
Certifications	ICEA Organic Biologico
Soil type	Calcareous and stony
Vinification	The grapes are hand-harvested, destemmed, soft pressed and the juice is placed in stainless steel along with the skins for an 7-8 days extraction during vinification. Maceration and fermentation for about 30 days. Following malolactic fermentation, the wine is racked and bottled. 6 months in the bottle.
Pairings	Pizza, Pasta and Hamburgers.



Codes, Weights and Measures	
UPC	7 84585 02922 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02922 5
Case Weight	31
Cases/Pallet	50
Layers/Pallet	10
ABV	13%
SRP	\$ 18.99 USD 750mL Bottle