

CEREGIO

Romagna

Sangiovese superiore DOC



SANGIOVESE SUPERIORE

FATTORIA
ZERBINA



Dal 1966

50
Anni

2017 VINTAGE

GRAPE VARIETY:

Sangiovese 95%, merlot 3% and ancillotta 2%

VINEYARD:

Name: Montignano, Boschetto, Capanno, Malvone, Querce and Anfiteatro

Exposure: south-east, south-west, west and north-east

Soil: clay, limestone, chalky

TRAINING SYSTEM:

cordon and bush

No PLANTS PER HECTARE:

from 3.000 to 8.800

YEAR OF PLANTATION:

from 1987 to 2006

DATE OF HARVEST:

From August 16th to October 15th

FERMENTATION:

in stainless steel tanks with maceration of 10 days

AGING:

A year in stainless steel and concrete tanks; after being bottled, the wine rests for three months before its release

ANALYTICAL DATA:

alcohol (% volume):	12,77
residual sugar (g/l):	<0,5
total acidity (g/l):	5,00
volatile acidity (g/l):	0,42
pH:	3,35
malic acid (g/l):	<0,10
residual dry extract (g/l):	26

No OF BOTTLES:

8.000 half bottles - 40.000 full bottles

AWARDS:

Gardini Notes: *Ceregio 2014 - 92/100*

Bibenda - Fondazione Italiana Sommelier: *Ceregio 2014 - 3 grappoli*

Decanter: *Ceregio 2010 - 18/20, Ceregio 2008 - 19,5/20*

Guida Oro - Veronelli Editore (Daniel Thomas-Gigi Brozzoni):

Ceregio 2007 - 89/100, Ceregio 2008, 2009, 2011 and 2014 - 88/100,

Vini d'Italia - Gambero Rosso:

2 bicchieri Ceregio 2008, 2010 e 2011

The Wine Advocate - Robert M. Parker Jr:

Ceregio 2003 - 85/100, Ceregio 2006 and 2008 - 88/100

Vitae - Associazione Italiana Sommelier

Ceregio 2013 - 3 viti