

CEREGIO

Romagna
Sangiovese superiore DOC



SANGIOVESE SUPERIORE

FATTORIA
ZERBINA



Dal 1966
50
Anni

2018 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 September 5th to October 4th

FERMENTATION:

in stainless steel tanks with maceration of 10 days

AGING:

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

ANALYTICAL DATA:

alcohol (% volume):	12,57
residual sugar (g/l):	0,7
total acidity (g/l):	5,10
volatile acidity (g/l):	0,44
pH:	3,35
malic acid (g/l):	<0,10
residual dry extract (g/l):	25,50

No OF BOTTLES:

3.000 half bottles - 70.000 full bottles

AWARDS:

The Wine Advocate - Robert M. Parker Jr:

Ceregio 2017 - 87/100; Ceregio 2006 and 2008 - 88/100

Merum: Ceregio 2016; Ceregio 2017 JLF

Doctor Wine alias Daniele Cernilli: Ceregio 2015 - 88/100

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,

Vitae - Associazione Italiana Sommelier

Ceregio 2013 - 3 viti