

CONTEST 2013

## CERTIFICATO

Concorso internazionale di degustazione  
Concorso Enologico Internazionale 2013

Effettuato da

selection

Una buona valutazione di



ha raggiunto

2009 Sass'alSole - Montecucco  
Sangiovese DOC

Az. Agr. Podere il Poggio,  
Civitella Paganico (Grosseto)

Mantù, settembre 2013

*Denise Formel*  
Denise Formel  
Director

*Thomas Höpfer*  
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Kellereibetrieb Degustation

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### PRODUCTION AREA

Tuscany Maremma - Civitella Paganico  
Fraz. Civitella M.ma (GR) Italy

### SOIL

loam, rich of skeleton

### ALTITUDE

270m a.s.l.

### AGE OF VINES

5 years

### PRODUCTIVE SURFACE

3 hectares (7.41 acres)

### TRAINING SYSTEM

spur pruned cordon

### PLANTING DENSITY

5,000 vines per hectare  
(2.5m X 0.8m; 98in X 31.5in)

### PRODUCTION PER HECTARE

about 5,000kg

### DATE OF HARVEST

end of September

### HARVESTING METHOD

manual harvesting, in 15kg boxes

### VINIFICATION

fermentation is achieved in stainless steel tanks; polyphenolic extraction is achieved through numerous "pumping-over"; short post-fermentation maceration followed by transfer into aged oak barrels for malolactic fermentation

### REFINEMENT

approximately 14 months in oak french barrels

### ALCOHOL CONTENT

13.5% vol

### ACIDITY

5.2g/l

### RESIDUAL SUGAR

0.5g/l

### PRODUCTION

6,000 bottles

### TASTING NOTES

#### COLOR

intense ruby red

#### ODOR

intense and complex, with marked notes of red fresh fruits; gently woody and spicy, with hints of vanilla and pepper

#### TASTE

warm and persistent with a balanced acidity; good structure in harmony with a quite pronounced tannins; tasty on final

### PAIRINGS

red meats including steaks, stews and wild game; medium and well aged cheeses

### SERVING TEMPERATURE

18°C (64.5°F)

### AGEING POTENTIAL

7/8 years