

# mezzacosta

SANGIOVESE D.O.C. SUPERIORE

SABBATANI  
VINI DI CUORE

**Mezzacosta** is the Superior Sangiovese, an authentic product of Romagna, more specifically of the hills around Predappio skilfully cultivated by the Sabbatani family.

It is produced from a prime selection of Sangiovese grapes from our vineyards, grown on the “Mezzacosta” farm, hence its name.

Made totally in steel, it is a young, soft and harmonic wine, best suited as an accompaniment to grilled meat.



**GRAPES** Sangiovese

**SURFACE** 4 hectares

**AVERAGE YIELD PER HECTARE** 80 q

**PLANTED IN** 2001

**PLANTING DENSITY** 3600 plants per Ha

**PRODUCTION AREA** Predappio hills

**VINTAGE** last ten days in September

**SOIL** clayey

**WINE MAKING** fermentation takes place in stainless steel tanks for about 12 days at a controlled temperature of 25° C. Daily reassembling is conducted in order to enhance skin maceration and the subsequent extraction of colourings and tannins. This is followed by devatting, which consists of separating the skins from the new wine. Finally, the malolactic fermentation is inoculated.

**MATURING** after fermentation the wine is kept in steel tanks for at least four months; it is then bottled to complete ripening and matured for one more month in bottles.

**ALCOHOLIC PERCENTAGE** 13.5%

**ORGANOLEPTIC EVALUATION** Ruby red with fruity aromas and sweet violet tinges. Full-bodied, with soft tannins and well-rounded. A young and fresh wine, perfect in combination with grilled meat and game.

**SERVINE TEMPERATURE** 18-20° C

**PRODUCTION** 13,000 bottles