

# noceto

SANGIOVESE D.O.C.

**SABBATANI**  
VINI DI CUORE

**Innoceto** is CDO Sangiovese made of various Sangiovese grapes harvested from vineyards in the village of San Lorenzo in Noceto. This small town, after which the wine is named, borders Predappio, historic home of the Sabbatani winery.

Innoceto is a young, fresh wine, with a harmonic taste and medium alcohol content, which makes it ideal to accompany any aperitif or dinner.



**GRAPES** Sangiovese

**SURFACE** 5 hectares

**AVERAGE YIELD PER HECTARE** 100 q

**PLANTED IN** 2001-2003

**PLANTING DENSITY** 3600 plants per Ha

**PRODUCTION AREA** Predappio hills

**VINTAGE** mid September

**SOIL** clayey

**WINE MAKING** fermentation takes place in stainless steel tanks for about 8 days at a controlled temperature of 25° C. Daily reassembling is conducted in order to enhance maceration of the skins 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 two months; it is then bottled to complete ripening and matured for one more month in the bottle.

**ALCOHOLIC PERCENTAGE** 12.5%

**ORGANOLEPTIC EVALUATION** intense, lively ruby red with a violet tinge. Aromas of ripe red fruits and violets. Fresh, harmonic taste, with the right amount of tannin. Ideal for all meals, perfect alongside with pasta dishes from the Romagna region, poultry with sauces and red meat.

**SERVING TEMPERATURE** 18-20° C

**PRODUCTION** 10,000 bottles