



terrecontese

ESTREMO CONFINE



back label

Winery: Estremo Confine
Grapes: 85% Sangiovese , 15 Red Grapes
Alcohol: 12,5 % vol.
Classification: DOP Sangiovese di Romagna
Colour: Red ruby
Nose/Mouth: Smooth, harmonic, rightly tannic, delicate, for daily use

Vineyard features

Production area: Terra del Sole (Forlì - Cesena) – Italy
Altitude: 100\200 mts. over the sea
Exposure: West – South West
Training system: cordon trained and spur-pruned
Plants: 3.800 vines per Ha
Yield : 14 tons per Ha
Harvest: Mechanic
Soil: hilly, middle knead composed of limestone, clay, silicon and tuff

Working Process

Vinification: Fruits stay on maceration and fermentation on the skins for 8 – 10 days, all in steel tanks at a controlled temperature with daily pumping over of the grapes and refinement in the end Malic/lactic fermentation is made in steel tanks

Refinement in steel tank

Serving Temperature: 18°C

Let the bottle breathe before of serving

We thought this product for the daily use on the table, Estremo Confine wants to combine the straight character of the Sangiovese grape to the usual cuisine, daily made. The grapes we have used all come from the same estate We decided not to push too much on the cellar working process because we think that the tipical taste of the Sangiovese is the best identity card of this wine.



“You wanna drink a good looking or a good tasty wine? ”

– Rossano Abbona - enologist at Terre Contese