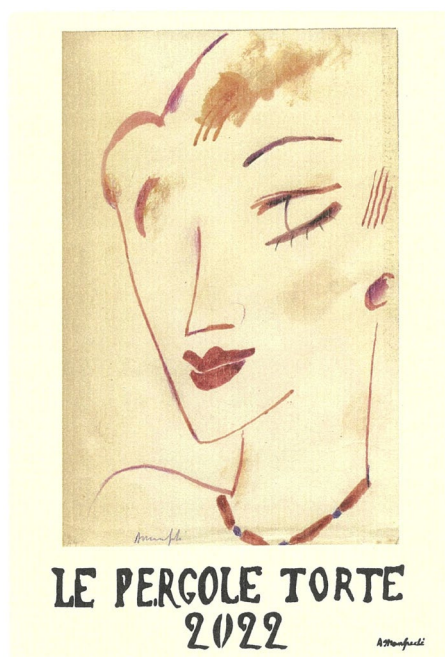


LE PERGOLE TORTE 2022



GRAPE VARIETIES: SANGIOVESE 100%

YIELD/HA: HL 35

HARVEST PERIOD: SEPTEMBER 20, 2022

WINEMAKING: ALCOHOLIC FERMENTATION IN CONCRETE VATS FOR 22 DAYS;
MALOLACTIC FAREMENTATION IN CONCRETE VATS

AGING: 12 MONTHS IN BARRIQUES, 12 MONTHS IN SLAVONIAN OAK BARRELS

ABV:	13.98 %
DRY EXTRACT:	28.4 g/l
SO2 TOT.:	69 mg/l
ACIDITY TOT.:	5,88 g/l
ACIDITY VOL.:	0,65 g/l
RESIDUAL SUGAR:	0,3 g/l

SERVING TEMPERATURE: 17°

FOOD MATCHING: RED MEAT, GAME, CHEESE

HARVEST REPORT:

Son of an initially hot and dry year, then became tropical around mid-August, with strong thunderstorms and windstorms. This situation led to a harvest different from the previous ones, early but in the end less rich and substantial than expected.