

URBANO

Red Wine



Classification

Red Wine

Grape variety

Sangiovese

Training system

Guyot

Yield per hectare

15 q/ha

Harvest period

Early October

Winemaking and ageing

Fermentation of the destemmed grapes takes place at a controlled temperature of 25°C, with a maceration period of about 45 days. The wine is aged in barriques for about 18 months, followed by a further 12 months of bottle ageing.
