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TECHNICAL SHEET: COLLI PESARESI DOC SANGIOVESE RISERVA TIMOTEO 2023



BLEND: Sangiovese 85%, Montepulciano 15%

PRODUCTION AREA: Carignano di Fano

TYPE OF SOIL: Tufaceous

TRAINING SYSTEM: Spurred cordon

EXPOSURE: South-east

YIELD: 6-7 tons per hectare (about 2,5 kg each vine)

HARVESTING METHOD: hand-picking into crates

VINIFICATION: destemming-crushing, fermentation with the skins at controlled temperature for 15-20 days, fining for 18/24 months in small barrels (barrique and tonneau) and in large oak barrels.

ALCOHOL CONTENT: 13,5% vol.

On the nose, the intense aroma of red berries blends with very pleasant balsamic notes. On the palate, the wine has excellent structure and well-defined yet balanced tannins. The robust character of the Sangiovese, thanks to the soil in which it is grown, creates a particularly gentle character. Excellent pairings with succulent first courses, roasted and grilled meats. An important wine, also suitable for long aging.

"Timoteo," Colli Pesaresi DOC Sangiovese, comes from the old vineyards of Magliano and Carignano, approximately 200 meters above sea level, in a southeast-facing area. These vineyards are rooted in excellent tuff soil, producing a full-bodied and structured wine with a

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distinctive flavor. Thanks to the careful selection made during manual harvesting, only the finest bunches are selected, then destemmed and pressed. The subsequent fermentation and maceration takes place at a controlled temperature, with the skins, for 15-20 days. The wine is then aged in barriques, tonneaux, and large oak barrels for 18-24 months. As with our white wine, we have chosen to highlight the typical local grapes and preserve family traditions, reproducing the old vines planted by our great-grandfather Timoteo and planting Sangiovese and Montepulciano vines.

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