



CESARINI SARTORI



## Rossobastardo

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<b>Year of production</b>	2005
<b>Cultivation area</b>	ha 5
<b>Total production</b>	q.li 400
<b>Bottles</b>	3.700
<b>Grapes vine</b>	Sangiovese 65%, Merlot 25%, Cabernet 10%
<b>Nurturance of grapevine</b>	Cordone speronato
<b>Type of ground</b>	Clay soil
<b>Vineyard</b>	Vignone, Casale di Montefalco
<b>Grape harvest</b>	2 <sup>a</sup> -3 <sup>a</sup> decade of september

Fermentation and maceration are maintained at temperature from 24° to 26° by a modern igrotermic system and continues for 2 weeks.

After drawing it from the vat, the wine decants in steel vats for malonic and lactic fermentation. After assembly wine has to mature in steel vats for 8-10 months till bottling.

Color: ruby red with yellow-crowned reflexes with intense violet tones.

Fruity wine with evident scents red soft fruit in particular blackberry.

Sagrantino and wood spicy with pepper and vanilla notes are well harmonized.

Balanced wine with fresh tasty notes and long final taste. Recommended to tasted at 18° C