



CESARINI SARTORI



## Semèle

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<b>Year of production</b>	2005
<b>Cultivation area</b>	ha 1
<b>Total production</b>	q.li 20
<b>Bottles</b>	30 bottles - 37,5cl each one
<b>Grapes vine</b>	Sagrantino 100%
<b>Nurturance of grapevine</b>	Cordone speronato
<b>Type of ground</b>	Argilloso
<b>Vineyard</b>	Vignone, Casale di Montefalco
<b>Grape harvest</b>	1 <sup>a</sup> -3 <sup>a</sup> decade of october

Drying up: natural, on trellis-work.

Fermentation on skins for few days at temperature 15°C.

Refining in slavonia oak casks; subsequently in bottle.

Color: intense ruby red with purple reflexes.

Fruity wine with rich and acute scent of raisin fruits; sweet-smelling, pepper, vanilla, coffee and cacao berries notes, for an inviting wine.

Full bodied wine, persistent, rich and warm by test, in presence of persistent tannins.

Tannins and mild notes are in contrast and give a particular characteristic to this wine.

Recommended to tasted at 12° C.