



CELLI

AZIENDA AGRICOLA IN BERTINORO ~ ITALIA

LE GRILLAIE 2023 ROMAGNA DOC SANGIOVESE SUPERIORE ORGANIC WINE

TECHNICAL FEATURES

Wine type	Sangiovese di Romagna
Grapes	100% Sangiovese di Romagna
Area of origin	Bertinoro
Vineyards	Massa, Maestrina
Produced bottles	110,000
Vine-grown surface	14.10 ha
Exposure	South-south-west
Soil	clayey mixture with presence of active limestone
Oenologist	Casadei Emanuele
Planting density	2900 – 5000 per hectare
Training system	Guyot, upside down “capovolto”
Production per hectare	9900 kg grapes, 6435 l wine
Colour	Transparent, ruby red with light violet nuances
Bouquet	Vinous, flowery, with ripe red berry notes
Taste	Persistent, with evident tannins, nevertheless with fine texture
Aging	stainless steel tanks
Food match	Noodle-dishes with meat sauces, roasted white meat, grilled lamb and pork



ANALYTICAL FEATURES

Alcohol	13.43% vol.
Residual sugars	0.2 g/l
Volatile acidity	0.54 g/l
Total acidity	5.06 g/l
Net dry extract	28.3 g/l
Sulphurous	70 mg/l
Free sulphurous	20 mg/l

2023 VINTAGE FEATURES

Seasonal trend very challenging: in May 2023, heavy rain caused flooding in the region and landslides on the hills. For us, this meant we could not access the vineyards for many days.

Organic vineyards management was difficult for the attack of mildew, but thanks to the big effort of our team, we obtained good grapes, even though yield was low.

This wine is very balanced and easy-to-drink, obtained after careful winemaking.

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