



SANVITIS

DENOMINATION

Cesanese di Olevano Romano DOC

VARIETY

Cesanese 100%

PRODUCTION AREA

Vineyards are located in Olevano Romano, where the Cesanese was planted more than fifty years ago. Red clay soil, very tenacious. Altitude 380 / slm. Vineyards are bred and treated with natural systems and non-intensive farming, in accordance with the original organoleptic characteristics of the grape.

GRAPES HARVEST

First week of October

VINIFICATION

Selected grapes are processed in full respect of their characteristics: maceration and replenishment for 10-12 days, malolactic turning naturally in steel. Aged 18 months, of which the first 6 in steel and the rest in large barrels. Then other six months aging in bottle.

TASTE NOTES

Ruby red color. On the nose it discovers its floral aromas, the purple in particular, scents of red fruit and star anise. In the mouth is straight, dynamic and complex. It is a wine with a strong personality, that reflects the territory and the long aging gives it value and softness.

SERVING TEMPERATURE

18°C

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CESANESE

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