



A great opportunity arising from the friendship of the owner of Petrognano, Countess Cecilia Galeotti Ottieri and Francesco Giuntini. Selvapiana rents this **six** hectare property. A unique and beautiful area situated at the foothills of the Apennines on the border of Tuscany and Emilia Romagna.

Grape varieties:	60% Sangiovese, 20% Cabernet Sauvignon, 20% Merlot
Area under vine:	6ha
Vine density:	3,200 and 6,000 vines/ha
Soil type:	Galestro
Training system:	Guyot trained 8-10 buds per plant
Altitude:	350-400m above sea level
Exposure:	South-west
Age of vines:	6ha which are 26 years old 3ha = 5 years old
Harvest:	Hand harvested Merlot - end of September Sangiovese and Cabernet Sauvignon – second half of October
Yield:	60 hl/ha
Vinification:	Fermentation in temperature controlled stainless steel vats using naturally occurring yeasts
Maturation:	Sangiovese 'in botti' (20 hectolitre wooden casks) Cabernet Sauvignon and Merlot - 12 months in 225l French barriques Assemblage in stainless steel
Bottled:	March
Maturation in Bottle:	6 months