







### TECHNICAL SHEET AND SENSORIAL ANALYSIS

<b>GRAPES</b>	Montepulciano
<b>PRODUCTION AREA</b>	San Martino in Pensilis
<b>VINEYARD ALTITUDE</b>	300 metres above the sea level
<b>SOIL COMPOSITION</b>	very well-balanced and rich in stones
<b>TRAINING SYSTEM</b>	espalier, guyot and spur pruned cordon
<b>PLANTING DENSITY</b>	4.000 vines /hectare
<b>PRODUCTION PER VINE</b>	2,0 kg
<b>YIELD IN WINE</b>	60%
<b>HARVEST PERIOD</b>	first half of October
<b>FERMENTATION TEMPERATURE</b>	25 °C
<b>VINIFICATION SYSTEM</b>	skin contact for at least 15 days in stainless steel tanks at constant temperature with frequently repassing of must over the grape dregs and délestages. Soft pressing.
<b>MALOLATTIC FERMENTATION</b>	totally carried out.
<b>MATURATION PERIOD</b>	at least 12 months in stainless steel tanks at constant temperature; the wine is aged for some months in bottle prior to release from the winery.
<b>ALCOHOL CONTENT</b>	13,5% Vol.

**Biberius** is very concentrated ruby-red in color with violet hues. It has intense aromas of black cherry and vanilla. The taste is persistent and full-bodied with firm but not aggressive tannins. The finish is long with a sweet aftertaste of small red fruits.

<b>GLASS ADVISED</b>	wide crystal glass	
<b>SERVING TEMPERATURE</b>	18 - 20 °C	
<b>FOOD MATCH</b>	seasoned cheeses, ragout first courses, roast red meat or braised	
<b>PACKING</b>	storic type bordeaux bottle in 6 bottle cases	

### CANTINE SALVATORE

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