



PALAZZONA DI MAGGIO

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ULZIANO SANGIOVESE



Format
75cl Bottle



Type of wine
Red wine from sustainable farming



Production area
Imola (Bo) - Romagna - Italy



Grape variety
Sangiovese - Ciliegiolo



Appearance
Ruby red color and violet reflections.



Nose
Hints of violet, red fruits and berries,
rose blossom and sweet spices.



Palate
Intense and with a balanced acidity,
with crunchy tannins. The notable sapidity
is well supported by its structure and the
dry ending.



Vini Buoni d'Italia Touring
Vino 2014 da non perdere



Merano Wine Festival 2012
2010 selezionato



Vino del Tribuno
2012-2013-2014-2015-2016-2017
Attestato di Gran Merito



Slow Wine 2019
2016 vino quotidiano



Data Sheet

NAME COMPLETE:	ULZIANO
DENOMINATION:	RUBICONE SANGIOVESE IGP
VINTAGE:	2019
GRAPE VARIETY:	90% SANGIOVESE 10% CILIEGILOLO
DENSITY PLANT:	5500/HA
TRAINING SYSTEM:	SPURRED CORDON
YELD PER HECTARE:	90 QUINTALS
ANNUAL PRODUCTION:	18.000 BOTTLES
ALCOHOL CONTENT:	13,50% VOL
TOTAL ACIDITY:	5,70 G/L
DRY EXTRACT:	30,50 G/L
SUGAR RESIDUE:	0,1 G/L
SERVICE TEMPERATURE:	16°C



Description

Ulziano is a wine produced from Sangiovese and Ciliegiolo grapes selected and harvested by hand in the second half of September in various estates on the estate.

It is a quality wine for the whole meal, for daily consumption suitable for many occasions and pairings.

The aging capacity in the bottle is at least 5 years.



Winemaking Process

Sangiovese grapes are vinified at controlled temperature at about 28 ° inside stainless steel tanks.

We use a short maceration technique with daily pumping over.

Finally it is aged in stainless steel tanks for at least 10 months to finish the refinement in the bottle for 1 month.



Land and Vineyard Characteristics

Our Sangiovese vineyards were planted in 2005 and 2006 on an area of approximately 5 hectares.

The soils are medium-textured, mainly clayey with sand and silt.

The organic certified grapes come from the podere Poggio and Quercia in the hills of San Pietro di Ozzano Emilia in the Doc Colli d'Imola area in the province of Bologna at an altitude that varies between 80 and 170 meters above sea level.

The orientation of the rows varies according to the plots with a north-south prevalence.

The favorable and particular microclimate, characterized by a high day-night temperature range and excellent ventilation even in summer, allows us to obtain high quality grapes and full-bodied and complex wines characterized by high acidity and freshness.



Food Pairing

Plate of piadina and salami, pasta dish with Bolognese sauce.