

Alverdi

Sangiovese

100% Sangiovese

The name Alverdi can be literally translated into English as "To The Green". We took our own advice and reimagined Alverdi as 100% organic wines. The classic varietals remain with a new focus on sustainability and environmental consciousness.

Tasting Notes:

Bright ruby red color with purple hues and aromas of ripe cherry and blackberry. Perfectly balanced with acidity and fresh fruit-flavors on the palate. Persistent yet playful on the finish. A delicious accompaniment to cured meats, cheeses, and other traditional Italian dishes.

Vineyards:

Region:	Rubicone, Italy
Vine Source:	Contracted Sourcing
Vineyard Size:	200 hectares
Training Method:	Single Guyot, Spurred Cordon
Soil Composition:	Clay & Limestone
Elevation:	150 to 250 meters
Exposure:	Northeast & Southeast
Planting Density:	Between 3,750 and 4,500 vines per hectare
Practices:	Organic

Winemaking:

Harvest:	Both Machine and Hand-Harvested in mid-September
Fermentation:	Treading and destemming followed by fermentation at temperature of 25°C with 10 days of contact on the grape skins. In the second phase the malolactic fermentation is carried out on the first racking with a fining period in stainless steel.

Aging:

3 months in stainless steel at controlled low temperature followed by 3 months in bottle before release.

Technical Data:

Alcohol:	12%
pH:	3.41
Acidity:	12.5 g/l
Residual Sugar:	3.0 mg/l

Production Quantity: 180,000 bottles



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