

AZIENDA AGRICOLA IN BERTINORO ~ ITALIA

LE GRILLAIE RISERVA 2021 ROMAGNA DOC SANGIOVESE SUPERIORE Organic wine

TECHNICAL FEATURES

Wine type Sangiovese di Romagna Grapes 100% Sangiovese

Area of origin Bertinoro

Vineyards Maestrina, Massa

Produced bottles 35,000 (0.75 l) 390 Magnum (1.5l)

Vine-grown surface 5,50 ha

Exposure East-South-East

Soil clayey mixture, with presence of active limestone

Oenologist Casadei Emanuele Planting density 2900/5000 per hectare

Plant nursing system Upside down "Cordone speronato"

Production per hectare 8.7 ton grapes, 56 hl wine

Colour Brillant, ruby red

Bouquet Vinous, ripe red berry fruit scents, spicy
Taste Dry, quite soft, persistent in olfaction and

taste, with evident but mature tannins

Aging For one year in traditional oak barrels of 30 hl capacity, refining

in bottles

Food matching Grilled meat, small game, poultry, duck, pigeon, guinea fowl

ANALYTICAL FEATURES

Alcohol 13.80% vol
Residual sugars <0.5 g/l
Volatile acidity 0.65 g/l
Total acidity 5.80 g/l
Net dry extract 26.8 g/l
Sulphurous 42 mg/l
Free sulphurous 25 mg/l



2021 VINTAGE REPORT

Harvest 2021 welcomes the organic flag also for LE GRILLAIE RISERVA!

It was a very dry harvest, with low yield, and our vineyard management proved to be the right choice: we allow wild grass to grow every two rows and we use green manure to nurture the soil. These two procedures ended up in healthy and juicy grapes that were able to tackle drought and gave wonderful wines.

The juiciness of the berries was preserved also during the long barrel ageing. This wine expresses the typical features of the Sangiovese variety; it is well structured and balanced. I can bet it will evolve and become even more elegant after storage for a few months.

Celli s.n.c. di Sirri & Casadei Società Agricola

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