



CELLI

AZIENDA AGRICOLA IN BERTINORO ~ ITALIA

GRILLAIE BERTINORO 2022  
SANGIOVESE BERTINORO ROMAGNA DOC  
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	Brilliant, 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	13.40% vol
Residual sugars	<0.5 g/l
Volatile acidity	0.55 g/l
Total acidity	5.50 g/l
Net dry extract	27.9 g/l
Sulphurous	70 mg/l
Free sulphurous	25 mg/l



2022 VINTAGE REPORT

In 2022 we had hot summer temperatures, with peaks of 38 degrees Celsius (100 °F) and lack of rainfalls. Climate change is challenging both vineyard and men resistance, but our field management, together with the main features of Bertinoro's soils, guarantee very pleasant, drinkable wines, suitable for multiple food matches.

In this wine, after bottling tannins are still a little bit hard, but in a few months it is going to be more harmonic, intriguing, with a complexity that will define it.

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

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