



CELLI

AZIENDA AGRICOLA IN BERTINORO ~ ITALIA

GRILLAIE BERTINORO 2023
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 concrete and bottle
Food matching	Grilled meat, small game, poultry, duck, pigeon, guinea fowl

ANALYTICAL FEATURES

Alcohol	13.30% vol
Residual sugars	<0.5 g/l
Volatile acidity	0.54 g/l
Total acidity	5.20 g/l
Net dry extract	27.00g/l
Sulphurous	70 mg/l
Free sulphurous	25 mg/l



2023 VINTAGE REPORT

A challenging seasonal trend, especially in May, when the extraordinary rainfall that caused extensive damage to the Romagna plains affected the hills, causing landslides and, more importantly, limiting access to the vineyards for work.

Managing our organic vineyards was very challenging, but thanks to the great commitment of our collaborators, we managed to obtain a quality harvest, unfortunately penalized by its quantity.

We obtained a highly drinkable wine, versatile in its pairings, intriguing, and long-lived.

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

Viale Carducci 5 - 47032 BERTINORO FC – ITALY - tel.+39(0)543-445183 fax +39(0)543-445118

celli@celli-vini.com www.celli-vini.com



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celli_vinidibertinoro