



CELLI

AZIENDA AGRICOLA IN BERTINORO ~ ITALIA

LE GRILLAIE 2025 ROMAGNA DOC SANGIOVESE SUPERIORE ORGANIC WINE

TECHNICAL FEATURES

Wine type	Sangiovese di Romagna
Grapes	100% Sangiovese di Romagna
Area of origin	Bertinoro
Vineyards	Massa, Maestrina
Produced bottles	80.000
Vine-grown surface	14.10 ha
Exposure	east-south east, north-north east
Soil	clayey mixture with presence of active limestone
Oenologist	Mauro Sirri, Giacomo Sensini, Andrea Calisesi
Planting density	2900 – 5000 per hectare
Training system	Guyot, upside down “capovolto”
Production per hectare	8500 kg grapes, 5525 l wine
Colour	Transparent, ruby red with light violet nuances
Bouquet	Vinous, flowery, with ripe red berry notes
Taste	Persistent, with evident tannins, nevertheless with fine texture
Aging	stainless steel tanks
Food match	Noodle-dishes with meat sauces, roasted white meat, grilled lamb and pork



ANALYTICAL FEATURES

Alcohol	12,96% vol.
Residual sugars	< 0 g/l
Volatile acidity	0.4 g/l
Total acidity	5.14 g/l
Net dry extract	28.1 g/l
Sulphurous	80 mg/l
Free sulphurous	20 mg/l

2025 VINTAGE FEATURES

Spring in line with seasonal expectations, May, June, July, and even August were characterized by heavy rainfall. July in particular brought us 100 ml of rain, resulting in continuously developing canopy. To limit its growth, we had to perform significant defoliation to keep the bunches well exposed and prevent disease attack. The harvest was brought forward to August 28th, with lower sugar levels, medium-ripe red berries, a transparent ruby red color, and a lively and dynamic palate with balanced tannins.

AS USUAL, A GREAT DRINK!

Celli srl Società Agricola
Viale Carducci 5 - 47032 BERTINORO (FC) ITALY - tel.+39(0)543-445183
celli@celli-vini.com www.celli-vini.com



Celli Vini



celli_vinidibertinoro