



REGIONE / REGION

Emilia-Romagna
ITALIA

NOME DEL VINO / NAME OF THE WINE

OLMATELLO

VITIGNO / GRAPE VARIETY

SANGIOVESE

DENOMINAZIONE / APPELLATION

ROMAGNA DOC
SANGIOVESE
SUPERIORE
RISERVA

DEGUSTAZIONE / TASTING NOTES

COMPLESSO E SPEZIATO /
COMPLEX AND SPICY

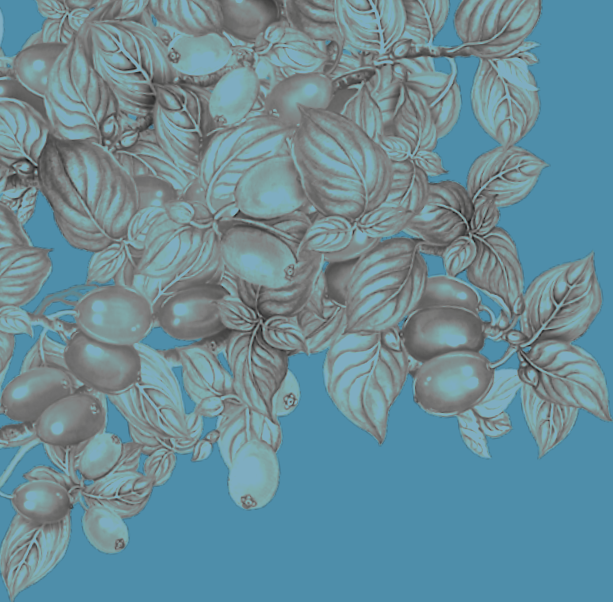
STRUTTURATO /
DEEP, PRONOUNCED TANNINS

ELEGANTE E PERSISTENTE /
ELEGANT AND RICH



PODERE LA BERTA

poderelaberta.com



OLMATELLO SANGIOVESE RISERVA

A 100% Sangiovese from the Zone of Olmatello, the stupendous and intriguing forest of monumental pines that overlooks, like some immense natural balcony, all of the surrounding hills and rises majestically over the Valle di San Cristoforo, historically-known for its sulphur-mineral springs and thermal baths. This south-facing vineyard, on the highest elevation, consistently yields the best-ripened grapes.

Cornel berry

The hardy, long-lived cornel tree prefers deep, fertile sandy-calcareous soils; it flourishes primarily in pine forests, but it is cherished in gardens as well, for its ornamental properties as well. Back of a blue-clay, eroded calanco, lies the protected dense Olmatello forest of centuries-old pines, in a precipitous position over the land below, precisely where this sangiovese vineyard endures, wise, powerful, and hardy.

Vinification

After fermentation, the wine matures 24 months in once- and twice-used 225l oak barrels, followed by assembly of the final blend and a further 6 months' ageing in the bottle.

Sensory profile

Appearance: intense ruby red, with subtle garnet highlights.

Bouquet: complex and refined, with fragrant notes of mixed fruit and nuts, along with pungent impressions of pipe tobacco, black liquorice, tanned leather, and roasted espresso bean.

Palate: elegant, deep, and warm, with pronounced tannins and a refined, but rich and seductive, finish.

