



LE SÒLIVE

CONNUBIO 2003

San Gimignano DOC Rosso

BLEND

100% Sangiovese

VINEYARD CHARACTERISTICS

Sizes: ha 2,5
Kind of soil: sand 70%, limo 17%, clay 13%
Average altitude: 200/250 mt.
Plants density: 3.500 per ha
Raising way: gujot semplice

GRAPES WORKING PROCESS

Kind of grape harvest: manual
Maceration: controlled temperature around 22/28°
with delistage per 17 gg.
Elevage: in tonneaux per 14 months
Kind of tonneaux: 80% french, 20% american, 50% new 50% 1 year used
Aged in bottle: 6 months

CHEMICAL ANALYSIS

Average alcohol: 13,5°
Total acidity: 5,2/lt

TESTING NOTES

Colour: red rubin
Flavor: sweet, intense end and yielded,
with light notes red fruits
Taste: soft, wide, with sweet tannin to average density
in great equilibrium to the acidity
aftertaste yielded sweet and persistent

Wine Maker: Dr. Stefano Chioccioli



LE SOLIVE - Azienda Agricola

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