

# SER ALFIERO

**Awarded at the 10th Annual Rotary Wine and Food Fest of Key Biscayne (USA) as Best Red Wine from Old World**

**Classification:** Organic I.G.T. (i.e. Typical Geographical Indication)

**Vine variety:** Sangiovese 80%, Cabernet Sauvignon 20%

**Training system:** spurred cordon

**Implant:** density of 6400 plants *per* hectare

**Age of vineyard:** 9 years

**Altitude:** 300 meters a.s.l.

**Exposure:** South

**Production *per* hectare:** 12,100 lbs

**Grape harvest:** made by hand when maturation is perfect, within the end of September and first week of October

**Vinification:** selection by hand of the best grapes, destemming and soft crushing of the grapes with a low parameters of sulfur dioxide. Daily treading for a optimum fermentation and marcs extraction. Cold racking of wine by natural decantation

**Aging:** at the end of fermentation into stainless steel tanks, it begins in Tuscan oak barrels of 6,600 lbs each for 4 months

**Refining:** in bottles for at least 1 year

**Alcohol content:** 13,5% vol

**Organoleptic test:** deep ruby red color, intense fragrance notes of red fruits well balanced with fresh oak taste. Structured, with strong character

**Food matching:** grilled and roasted red meat dishes, noble poultry

**Serving temperature:** 18° C, 64° F

**Aging time:** 7 years



*CONFORMITY CERTIFICATE n. 2375 RV.00 granted to  
TENUTA CANTO ALLA MORAIA DI BANCÌ M. RODOLFO  
(operator code: BX08)  
Main activity: Producer.  
CCPB Ltd. certifies that the above company  
has been evaluated and found to be compliant  
with Organic Farming Standards.  
Regulations (EC) n. 834/2007*