



### PRODUCER PROFILE

Winemaker: Davide Dias, Lino Olivastri  
Total acreage under vine: 14800  
Estate founded: 1973  
Winery production: 24,000,000 Bottles  
Region: Abruzzo  
Country: Italy

## Citra Sangiovese Terre di Chieti IGP 2017

### WINE DESCRIPTION

Codice Citra was founded in 1973 when 3,000 small family growers decided to unite to form a winery dedicated to quality. The property, with its 6,000 hectares—14,800 acres—covers the majority of the Chieti province. Since its foundation, Codice Citra has focused on cultivating the most important, indigenous grape varieties within the province of Chieti.

### ABOUT THE VINEYARD

These family owned properties, some with only 1 hectare, create a mosaic of small vineyards stretching north to south along the Adriatic coast and east to west from the sea to Majella Mountain. The range of climate and topography offers unparalleled quality and variety. Winemaking process from vineyard to bottle led by renowned enologist Riccardo Cotarella.

### WINE PRODUCTION

Hand-harvested grapes are vinified in stainless steel tanks with a long maceration at a controlled temperature. The must is frequently pumped over for 8-15 days to intensify the aromatics and the color. The wine is then finished in stainless steel tanks.

### TASTING NOTES

This wine shows brilliant Sangiovese character of sour cherry and Macchia Mediterranea (Mediterranean wild herbs) with a persistent finish that is both dry and balanced.

### FOOD PAIRING

Abundant body and firm structure make this wine an excellent pairing with pasta, red meats, game, cold cuts and seasoned cheeses

### VINEYARD & PRODUCTION INFO

|                                |                      |
|--------------------------------|----------------------|
| Vineyard name:                 | Terramare            |
| Soil composition:              | Iron-rich and Pebbly |
| Training method:               | Abruzzo Trellis      |
| Elevation:                     | 330-1,150 feet       |
| Vines/acre:                    | 700                  |
| Yield/acre:                    | 8.0 tons             |
| Exposure:                      | Various              |
| Year vineyard planted:         | 2009-2010            |
| Average Vine Age:              | 35-45                |
| Harvest time:                  | October              |
| First vintage of this wine:    | 1992                 |
| Bottles produced of this wine: | 170,000              |

### WINEMAKING & AGING

|                                   |                       |
|-----------------------------------|-----------------------|
| Varietal composition:             | 100% Sangiovese       |
| Fermentation container:           | Stainless steel tanks |
| Length of alcoholic fermentation: | 10-12 days            |
| Fermentation temperature:         | 71-77 °F              |
| Maceration technique:             | Pumpovers             |
| Length of maceration:             | 4-6 days              |
| Malolactic fermentation:          | Yes                   |
| Fining agent:                     | Animal based          |
| Type of aging container:          | Stainless steel tanks |
| Size of aging container:          | 120000 liters         |
| Length of aging before bottling:  | 2 Months              |
| Length of bottle aging:           | 1 Month               |

### ANALYTICAL DATA

|                 |          |
|-----------------|----------|
| Alcohol:        | 12.8 %   |
| pH level:       | 3.5      |
| Residual sugar: | 4.8 g/L  |
| Acidity:        | 5.2 g/L  |
| Dry extract:    | 29.2 g/L |



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