



SEREGO ALIGHIERI

PODERI DEL BELLO OVILE 2006

The noble Serego Alighieri family, descendants of the poet Dante, return to their Tuscan roots after a long and uninterrupted period beginning in 1353 as part of the life and the winemaking community of the Valpolicella area. At the Poderi del Bello Ovile estate in the Cinigiano hills they make a berry fruit and liquorice scented red wine from a mix of Sangiovese, Canaiolo and Ciliegiole grapes. Ruby red, full-bodied, complex and elegant. Good with most foods, especially meat. Serve at 18°C.



Classification	Rosso di Toscana IGT.
Origin	Serego Alighieri vineyards in Cinigiano, Val d'Orcia, in the heart of the Montecucco DOC. Altitude: 110 metres asl (partly on slopes, partly flat ground). Vineyards face west. The ground is quite loose, mostly sandy, and has clay soil, especially in the hillsides.
Grape varieties	80% Sangiovese, 15% Canaiolo, 5% Ciliegiole.
Winemaking	The various grape varieties are picked at optimum individual ripeness and vinified separately. De-stalking is followed by several hours' maceration at 15°C and fermentation with an inoculation of selected yeasts at controlled temperatures (18-24°C) for 15 days. The malolactic is induced after racking at a controlled temperature of 20°C. The malolactic takes place in stainless steel tanks where the wine remains for a month before transfer with the lees to French oak casks.
Ageing	12 months in French oak barrels of 600 litres (50% new, 25% second-year use, 25% third-year use). Then a minimum of 6 months in bottle.
Ageing potential	Medium to long ageing potential.

SERVING SUGGESTIONS

Despite its structure, a particularly soft style makes it an easy partner with food. Extremely good with pasta and meat sauces, roast meats and grills, especially grilled lamb. Serve at 18°C.

2006 harvest	Picking began on 7th September, and both sugar levels and total acidity readings were slightly higher than normal. High sugar and total acidity levels in Tuscany created ideal fermentation conditions. All grape varieties are currently undergoing fermentation normally.
Tasting notes	Deep opaque colour - ruby red on the edges. Sharp, clean nose typical of Sangiovese with attractive hints of cinnamon. Blackberries and blueberries on the palate. The acidity is well balanced by soft tannins with hints of vanilla. Long, berry fruit finish.
Analysis	Alcohol 13.23% by vol., residual sugar 3.3 gm/l, dry extract 28.40 gm/l, total acidity 5.40 gm/l, pH 3.56.

Tuscany and the Veneto are the two homelands of the aristocratic Serego Alighieri family, descendants of Dante the poet. Once exiled from Florence, the poet's family settled in the Valpolicella region of the Veneto. There the Alighieri family married into the Serego family, thus joining a noble Tuscan house with a noble house from the Veneto. After more than 650 years of life and work with wine in Valpolicella the return to Tuscany was marked by the acquisition of the "Poderi del Bello Ovile" vineyards. The name of the holding and of the wine is a reference to the passage in Dante's Divine Comedy where the exiled poet dreams of returning to his far away homeland.

MASI TECHNICAL GROUP - March 2009