



SEREGO ALIGHIERI

Poderi del Bello Ovile 2007

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 Ciliegiolo grapes. Ruby red, full-bodied, complex and elegant. Good with most foods, especially meat. Serve at 18°C.



in collaborazione con **MASI** in collaboration with

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% Ciliegiolo.
Vinification	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.
Maturation	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.

FOOD PAIRINGS

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.

2007 vintage	Grapes for the red Poderi del Bello Ovile wine (particularly the Sangiovese, Ciliegiolo and Canaiolo grapes) were in excellent condition at the harvest, though quantities were limited thanks to the weather and to a light pre-harvest thinning. Favourable weather conditions helped the delicate harvesting process. The fermentation process is over and we can forecast a quality level for the vintage this year similar to the excellent levels of 2005 and 2006.
Tasting notes	Deep, almost impenetrable, ruby red, with violet coloured edges. Fruits of the forest, especially blueberries, on the nose, but liquorice and vanilla, too. Rich and full-bodied on the palate, but soft and velvety at the same time. Excellent balance between tannins and acidity.
Data analysis	Alcohol 13.41% by vol., residual sugar 3.9 gm/l, dry extract 27.3 gm/l, total acidity 5.3 gm/l, pH 3.60.

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.

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