



SEREGO ALIGHIERI

Poderi del Bello Ovile 2008

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 Cilieggiolo 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% Cilieggiolo.
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.

2008 vintage	General weather conditions and bunch development on the vines led to an excellent vintage. Markedly lower rainfall than in other areas and the excellent temperature variations between night and day (with about 10°C of difference) have helped the general condition and aromatic content of the grapes, as well as providing good colour content for these local Sangiovese, Canaiolo and Cilieggiolo varieties. Low rainfall and high temperatures in the day made ripening to be slightly earlier than normal. The harvest began on the 22nd of September.
Tasting notes	Deep ruby red with firm violet tones to the edges. Typical lively Sangiovese aromas on the nose with attractive cherry and cinnamon tinges. Delightfully easy to drink with characteristic tastes for this varietal complemented by good acidity and sweet spicy flavours balancing the rich plum and bilberry fruitiness on the palate.
Data analysis	Alcohol 13% by vol., residual sugar 3.1 gm/l, dry extract 26.9 gm/l, total acidity 5.53 gm/l, pH 3.49.

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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