

## CEREGIO

Romagna  
Sangiovese superiore DOC



SANGIOVESE SUPERIORE

FATTORIA  
ZERBINA



Dal 1966  
50  
Anni

### GRAPE VARIETY:

Sangiovese 100%

### VINEYARD:

**Name:** Montignano, Boschetto, Capanno, Malvone, Querce and Anfiteatro **Exposure:** south-east, south-west, west and north-east  
**Soil:** clay, limestone, chalky

### TRAINING SYSTEM:

cordon and bush

### No PLANTS PER HECTARE:

from 3.000 to 8.800

### YEAR OF PLANTATION:

from 1987 to 2006

### FERMENTATION:

in stainless steel tanks with maceration of 10 days

### AGING:

Six months in stainless steel and concrete tanks; after being bottled, the wine rests for three months before its release

### ANALYTICAL DATA:

alcohol (% volume):	13,09
residual sugar (g/l):	<0,5
total acidity (g/l):	5,80
volatile acidity (g/l):	0,36
pH:	3,32
malic acid (g/l):	<0,10
residual dry extract (g/l):	26,90

### No OF BOTTLES:

3.000 half bottles - 80.000 full bottles

### AWARDS:

The Wine Advocate - Robert M. Parker Jr:

*Ceregio 2017 - 87/100; Ceregio 2006 and 2008 - 88/100*

*Merum: Ceregio 2016; Ceregio 2017 JLF*

*Doctor Wine alias Daniele Cernilli: Ceregio 2015 - 88/100*

*Gardini Notes: Ceregio 2014 - 92/100*

*Bibenda - Fondazione Italiana Sommelier: Ceregio 2014 - 3 grappoli*

*Decanter: Ceregio 2010 - 18/20, Ceregio 2008 - 19,5/20*

*Guida Oro - Veronelli Editore (Daniel Thomases-Gigi Brozzoni):*

*Ceregio 2007 - 89/100, Ceregio 2008, 2009, 2011 and 2014 - 88/100,*

*Vitae - Associazione Italiana Sommelier*

*Ceregio 2013 - 3 viti*