

SPIEGEL & PEACH

EST 2020



Grower Questionnaire

History of Domaine (tell us a story! Why did you start making wine? What do you want to express?):

In 1966 a group of like-minded Romagna grape growers banded together to determine their own path and formed a company dedicated to preserving their land, economy and future. Today, their vision and hard work has made Caviro largest wine group and wine producer in Italy, thus making it one of the world's most important wine producers, exporting wines to more than 80 countries. All this work is centered around the goal of ensuring the total sustainability of the growers, workers and environment. From grape to glass, Caviro is dedicated to achieving a thriving circular economy and has invested more than \$110 million dollars to achieve this goal. Each step in the chain works with the next to guarantee a better path forward for the future, be it the regenerative agriculture techniques that reduce carbon emissions in the atmosphere or providing economic stability to the families that contribute to both the present and future of Caviro.

Vineyard holdings in hectares:

300 hectares for both wines

How many employees?

+500

Organic/biodynamic certified or principles?

No

How many different wines produced? How many bottles produced in total?

Approx. 190 mln l/ year of several wine varieties

Description of soils/climate:

Calcareous and clay soil - the weather is usually warm in summer and rainy in spring and autumn.

Brief description of viticulture practices:

The viticultural technique is Gytot, Sylvoz and Spurred Cordon

Harvest - generally when and how long?

Trebbiano Romagna DOC: Harvest period is in the end of August, beginning of September for about 7-10 days.

Romagna DOC Sangiovese Superiore Riserva: Harvest period is in the end of September for about 7-10 days.

Wines (if more than one taken by Spiegel & Peach, please give an answer for each wine)

Do you destem? Any skin contact? Method of pressing?

Trebbiano Romagna DOC: The harvest is by hand and mechanical. Destemming and light pressing.

Romagna DOC Sangiovese Superiore Riserva: The harvest is by hand. Destemming and soft crushing. The period of contact between mass and grape skins is 8-10 days.

Fermentation vessel? Natural or commercial yeasts used?

Trebbiano Romagna DOC: Fermentation takes place in 600-900 hl tanks at 16-18°C for 12 days. We have used selected yeast.

Romagna DOC Sangiovese Superiore Riserva: Fermentation takes place in 100-300 hl tanks at 25-26°C for 10 days. We have used selected yeast.

Describe malolactic practices and any lees contact/stirring:

Trebbiano Romagna DOC: Malolactic fermentation not done

Romagna DOC Sangiovese Superiore Riserva: Malolactic fermentation with selected bacteria.

Describe maturation vessels used. How long?

Trebbiano Romagna DOC: For the fining period we have used stainless steel tank for 3-6 months.

Romagna DOC Sangiovese Superiore Riserva: The aging take place in stainless steel tank for 2 years in the 50% of the total mass wine. The other 50% is aged in oak barrels for 12 months and then is fined in stainless steel tanks for the last 12 months.

Fining? Filtration? (vegan?)

Both wines are vegan

Residual sugar/acidity/Sulphur levels?

Trebbiano Romagna DOC: 4-8 g/l; Acidity: 4,6-6,5; Total Sulphur: 90-180 mg/l; Free Sulphur: 40-60 mg/l

Romagna DOC Sangiovese Superiore Riserva: 4-8 g/l; Acidity: 4,6-6,5; Total Sulphur: 90-150 mg/l; Free Sulphur: 30-60 mg/l

Tasting note/Food pairing:

Trebbiano Romagna DOC: The colour is straw-yellow with light greenish hue. On the nose is intense, with scents of tropical fruit and wildflowers. In the mouth the wine is structured and full bodied, smooth and well balanced with long finish. Enjoy with soft cheeses and olive oil focaccia or with seafood dishes.

Romagna DOC Sangiovese Superiore Riserva: The colour is glossy and intense ruby red with amaranth hues. On the nose has charming notes of ripe black cherries, with a hint of spice and a slight vanilla scents. On the palate, the fruity flavours of plum are enveloped by a striking boisè making this wine very elegant from start to finish. Its body hugs every taste bud with soft tannins, leading to a clear fruity finish.