

# SIMONE CAPECCI

info@simonecapecci.it  
www.simonecapecci.it

## FEDUS

A CAPPELLO SOMMERSO

### MARCHE SANGIOVESE

Indicazione Geografica Protetta

100% Sangiovese

Its name recalls the Latin name of the pact agreed between the Piceni and the Romans against the Gauls in 300 BC. Obtained from Sangiovese grapes of the oldest family vineyards with limited productivity and a very high final quality. The wine is a tribute to the potential of Sangiovese in our territory.

#### SENSORY ANALYSIS

Bright ruby red wine. On the nose the aroma is intense with hints of small red fruits. Full, elegant flavor with a tannic set that blends harmoniously with fruity vitality. The acidity not excessively marked gives the wine greater depth and persistence.



VARIETY:	Sangiovese.
AGE OF THE VINEYARD:	30 years with sud exposure and 250-300 meters of altitude.
SOIL:	Clay and silty.
FOSTERING:	Spurred cordon.
HECTAR YIELD:	40 HL/ha
HARVEST:	Hand picked in crates in the second decade of September.
WINEMAKING, AGING:	Submerged cap fermentation and maceration, in concrete tank for 6 months.
ALCOHOL:	13,40% Vol
IDEAL TEMPERATURE:	16 ° C - 18 ° C
PACKAGING:	6 bottles of 75 cl



Organic wine