

LE MORE



Le More is a Sangiovese Superiore made from grapes harvested by hand and cultivated at 350 metres above sea level from vines planted in 2002, one of the winery's most recent one. It stands out for its harmony and elegance, dominating the local wine scene. The label, with its red fruit and delicate flower motifs, well reflects the taste profile of this wine. With the new Rametta's management, special attention has been paid to grape selection since 2020, thus improving the quality and refinement of the wine that has had a significant impact on the oenological history of Romagna.

HARVEST

Last week of September/first week of October, hand picked harvest.

VINIFICATION

Alcoholic fermentation in steel, 25 days of maceration on the skins.

AGING

Aging for 10 months in non-vitrified concrete and no less than 6 months in bottle.

ALCOHOL 13,5%

Romagna Sangiovese Modigliana DOC

GRAPES

Sangiovese grosso (Romagna clones)

VINEYARDS OF ORIGIN

Modigliana

ALTITUDE

350 mt a.s.l.

SOILS

Marl and calcareous sandstones with a frank texture sandy.

VINEYARD CHARACTERISTICS

Vineyard planted in 2002 trained with the spurred cordon training system.

