

# VINO ROSSO D'ITALIA SEMI SWEET



Sangiovese and Montepulciano  
in variable percentage

ALCOHOL LEVEL

10.5%

## TASTING NOTES



Ruby red.



Delicate floral scents of violets  
and roses.



Very fresh wine, harmony  
between sweetness and acidity.  
Flavours of blackcurrant and  
berry.



Suggested with sharp cheeses  
and crackers.



## TECHNICAL INFORMATION

AREA  
Italy

SURFACE  
AND ALTITUDE  
Hills and plains | 0 - 150 m

SOIL TYPE  
AND DENSITY  
Medium soil and clay | 5.500  
plants/ha

VITICULTURAL  
TECHNIQUE  
Guyot and spurred cordon

HARVEST PERIOD  
Second half of September

The grapes that make this wine are harvested both by hand and mechanically. They are destemmed, softly crushed, then fermented for 10 days at 25-26°C. The wine then undergoes malolactic fermentation during a brief fining period in stainless steel tanks.