

SANGIOVESE

ROMAGNA DOC



100% Sangiovese

ALCOHOL LEVEL

12.5%

TASTING NOTES



Intense ruby red.



This wine shows typical varietal aromas of black berries and cherries.



This Sangiovese is soft on the palate, its tannin is elegant and the aftertaste confirms the aromas perceived by the nose.



Suggested along focaccia with salami and sundried tomatoes.



TECHNICAL INFORMATION

AREA
Romagna

SURFACE
AND ALTITUDE
Hills | 100 - 300 m

SOIL TYPE
AND DENSITY
Clay and silt | 4.500 plants/ha

VITICULTURAL
TECHNIQUE
Guyot and spurred cordon

HARVEST PERIOD
From mid-September
to mid-October

The grapes that make this wine are harvested in the Romagna area, both by hand and mechanically. They are destemmed, softly crushed, then fermented for 10 days at 25-26°C. The wine is kept in contact with the skins for 8 to 10 days. Malolactic fermentation happens thanks to a selected bacteria inoculation. The wine is then fined for up to 6 months in stainless steel tanks.