Sangiovese di Romagna DOC



TYPE OF WINE

Still red wine

MAIN GRAPES

Sangiovese

PRODUCTION AREA

Grapes coming from the DOC area, located in the Provinces of Bologna, Ravenna, Forlì-Cesena and Rimini (Emilia-Romagna Region, Central Italy)

SOILS

Hilly region in the Easter part of the Region of Emilia Romagna (central Italy), facing the Adriatic Sea and therefore adequately exposed and ventilated, with calcareous-clayey soil in the hills, alternated to alluvial and morainic plains.

HARVEST

Sangiovese is a slightly late variety, so harvest takes place between end of September and beginning of October.

VINIFICATION

Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks with frequent remontages and pumping over. Wine rests and refines for a short period before bottling.

COLOUR

Ruby red with purplish hues

BOUQUET

Intense floral and fruity bouquet with beautiful notes of violets, cherry, raspberry and plum

TASTE

Medium-bodied and well balanced palate with supple tannins and pleasant aroma of black fruits.

FOOD PAIRING

Goes well with the traditional cousin, pasta with meat sauce, roasts, grilled red meat and medium seasoned cheeses.

SERVING SUGGESTION

14-16°C

ALCOHOL CONTENT

12,0% vol

[Bordolese standard (75 cl)], [12% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
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CONTRI
SPUMANTI S.P.A.

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