

## 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]

