



Skin contact at 10°C for 24 hours. Alcoholic fermentation with selected yeast strain for 7 days at 25°C. Post fermentation, the skins are soft pressed off and the wine drained to tank to complete alcoholic fermentation. The wine is racked off fermentation lees before malolactic fermentation. Ageing in tank for 4 months.

GRAPE VARIETY: 100% Sangiovese

PRODUCTION AREA: Emilia Romagna hills area

CAPACITY: 0,750 lt.

VOLUME: 12,00% vol.

RESIDUAL SUGAR: 2 g/l

TASTING NOTE: intense red colour; strong bouquet, vinous, delicate scent recalling the viola odorata, dry taste, harmonic with a slightly bitterish aftertaste.

SERVING SUGGESTION: Goes well with roasted and grilled meats, accompanies the whole meal.

SERVING TEMPERATURE: 18°C.