

PRODUCT OF ITALY

Galante



Romagna doc
Sangiovese Appassimento



Carefully sorted Sangiovese grapes are laid on small cages and let dried for at least 7 weeks to concentrate sugar and flavor.

On the late November the dried grapes are then gently destemmed and crushed into a stainless steel tank, and inoculated with a selected yeast strain. Maceration lasted 3 weeks and fermentation tailed off until it has reached a natural balance of sugar and alcohol.

The wine is aged in concrete tank for 6 months and then bottled.

APPELLATION: Romagna Sangiovese DOC
Appassimento 2016

GRAPE VARIETY: Sangiovese 100%

PRODUCTION AREA: Romagna hillside

CAPACITY: 0,750 lt.

VOLUME: 14,50% vol.

RESIDUAL SUGAR: 12,50 g/l.

TASTING NOTE: Deep red crimson color. Confective profile of red cherry, dried plum, chocolate and coffee. Fine grained tannins, creamy mid-palate and a lingering and sweet finish.

SERVING SUGGESTION: Stewed meat, Goulasch, roasted deer and hard ripened cheese.

SERVING TEMPERATURE: 16 °C