



SANCRISPINO

Carattere Antico

**SANGIOVESE
MERLOT
RUBICONE**

INDICAZIONE GEOGRAFICA TIPICA



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.

GRAPES: 70% Sangiovese 30% Merlot

PRODUCTION ZONE: Emilia Romagna

CONTENTS: 1.000 lt.

ALCOHOL CONTENT: 11,50% Vol.

CHARACTERISTICS: Intense red in colour, vinous and sharp scent, dry and harmonic taste with a slightly bitterish aftertaste, balanced body

SERVING SUGGESTIONS: ideal companion for savoury first dishes, roasted and grilled meats, salami and cheeses.

SERVING TEMPERATURE: 18-20°C