




TERRE CEVICO
VITICOLTORI DAL 1963



ROMAGNA

denominazione di origine controllata

sangiovese

APPASSIMENTO



APPELLATION: Romagna Sangiovese DOC

Appassimento.

GRAPE VARIETY: Sangiovese.

PRODUCTION AREA: Romagna Hillside.

CAPACITY: 0,750 lt.

VOLUME: 15,00%.

WINEMAKING PROCESS: Carefully sorted Sangiovese grapes are destemmed and gently 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.

TASTING NOTE: This Sangiovese gets back the grapes to the deepest aromas array. Sorting of the bunches starts in the vineyard: only the best of them will give, after a long drying process and an accurate vinification, a rich Sangiovese, bold and full of flavours.

SERVING TEMPERATURE: 16-18 C°



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