



  
**TERRE CEVICO**  
VITICOLTORI DAL 1963



## ROMAGNA

denominazione di origine controllata

**sangiovese**

**S U P E R I O R E**



**APPELLATION :** Romagna Sangiovese DOC Superiore

**. GRAPE VARIETY :** Sangiovese.

**PRODUCTION AREA:** Romagna Hillside.

**CAPACITY:** 0,750 lt.

**VOLUME:** 13,50%.

**WINEMAKING PROCESS :** Carefully selected Sangiovese grapes are destemmed and gently crushed. Fermentation along with maceration on the skins last for 8 to 10 days in inert vessels at controlled temperature 24-26°C. Ageing in concrete tank.

**TASTING NOTE:** The excellent Sangiovese grape, predominant in the Romagna region, gives us a wine with intense red color and violet glints. The nose shows hints of maraschino, red currant and mineral notes.

The wine has medium body and delicate tannins with the fresh acidity that pairs perfectly the flavorful dishes of Romagna cuisine.

**SERVING TEMPERATURE:** 18°C.



Terre Cevico Soc. Coop Agricola -  
Via Fiumazzo, 72 - 48022 - Lugo di Romagna - Italy

[www.terrecevico.com](http://www.terrecevico.com)