

BERNARDI®

CAMAURO



ROMAGNA
DENOMINAZIONE DI ORIGINE CONTROLLATA
SANGIOVESE
RISERVA



Skin contact at 10°C for 24 hours. Alcoholic fermentation with selected yeast strain for 10 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 15 days in barrel.

GRAPES: Sangiovese

CONTENTS: 0,750lt.

RESIDUAL SUGAR: 2 g/l

ALCOHOL CONTENT: 13,00% Vol.

CHARACTERISTICS: From the tradition of the old "Casa Vinicola Bernardi" of Verucchio is realized this red wine refined in barrique, this evolution lets it achieve a wonderful balance of scents and structure, making this wine pleasant and engaging.

SERVING SUGGESTIONS: Ideal with roasted and grilled meats, well spiced.

SERVING TEMPERATURE: 18-20°C