



## ROMAGNA denominazione di origine controllata

## **SANGIOVESE**





Organic Sangiovese grapes are pressed and fermented at 24°C in stainless steel tanks to exalt the pure fruit. After 10 the skins are pressed and the wine transferred to a vat where it ages for 6 to 8 months.

**GRAPES**: Sangiovese

**PRODUCTION ZONE**: Hills of the Romagna

district

**CONTENTS**: 0.750 lt.

**ALCOHOL CONTENT: 12.50% Vol.** 

**CHARACTERISTICS**: Ruby color. Fragrance of violets, wild cherry and a slightly spicy note. Moderate structure, rich acidity and fine,

silky tannins.

**SERVING SUGGESTIONS**: Moderately aged cheese, deli meats, homemade pasta with

ragout Bolognese.

**SERVING TEMPERATURE**: 18°C