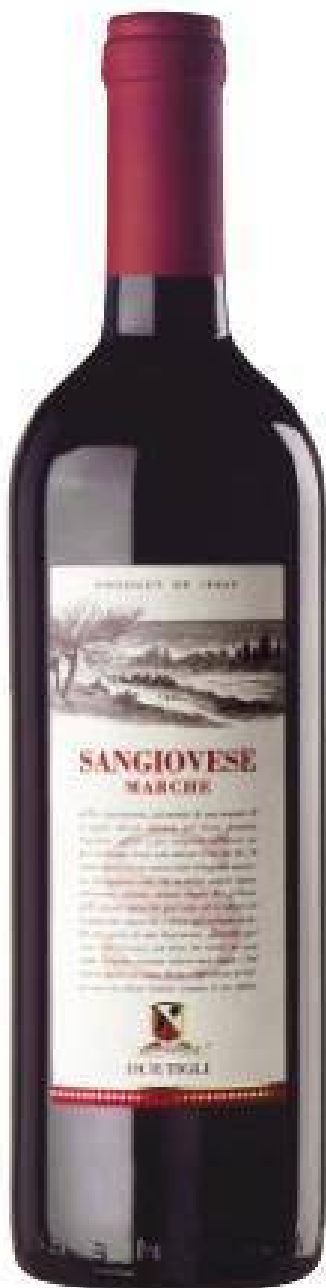




SANGIOVESE MARCHE

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: Sangiovese Marche

PRODUCTION ZONE: Marche region

RESIDUAL SUGAR: 4 g/l

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 12,00% Vol.

CHARACTERISTICS: Red wine with a delicate perfume, spice and vanilla sensations, full-bodied and harmonic.

SERVING SUGGESTIONS: Goes well with dry first courses, roasted meats and seasoned cheeses.

SERVING TEMPERATURE: 18-20°C