



GALASSI

ROMAGNA

DENOMINAZIONE DI ORIGINE CONTROLLATA

CAGNINA

DOLCE



DAL MOSAICO
"IL TRIONFO DI DIONISO"



The Terrano (locally call Cagnina) grapes are destemmed, crushed and cooled to 12°C to allow a cold fermentation with skins. After the wine has slowly developed 8,5% vol. alcohol, the pomace has been pressed, and the sweet wine (70-80 g/l of residual sugar) cooled to 4-6°C to prevent any further fermentation.

APPELLATION: Cagnina Di Romagna DOC

GRAPE VARIETY: Refosco (locally known as Terrano) 100%

PRODUCTION AREA: Romagna hillside

CAPACITY: 0,750 lt.

VOLUME: 8,50% vol.

RESIDUAL SUGAR: 70 g/l.

TASTING NOTE: From soils of average mixture of Romagna's hill area. Red colour, with deep purplish shades; vinous bouquet with notes of marasca, raspberry and ribes; spontaneously sweet in taste, full-bodied, slightly tannic.

SERVING SUGGESTION: Good match for biscuits and the typical ring-shaped cake of Romagna; ideal companion for chestnuts.

SERVING TEMPERATURE: 12-14°C