



GALASSI



ROMAGNA

DENOMINAZIONE DI ORIGINE CONTROLLATA

SANGIOVESE



DAL MOSAICO
"IL TRIONFO DI DIONISO"



*Skin contact at 10°C for 24 hours.
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 for 4 months.*

APPELLATION: Sangiovese Di Romagna DOC

GRAPE VARIETY: Sangiovese 100%

PRODUCTION AREA: Romagna hillside

CAPACITY: 0,750 lt.

VOLUME: 12,50% vol.

RESIDUAL SUGAR: 2-4 g/l.

TASTING NOTE: From argillaceous-calcareous soils of the hills and hill-foot areas of Romagna. Intense red colour bordering on purple, vinous bouquet, with delicate notes of violet and marasca, taste is dry, harmonic and engaging, rightly tannic.

SERVING SUGGESTION: Goes well with first courses, cheeses, roasted and grilled meats.

SERVING TEMPERATURE: 18-20°C.