



# GALASSI

## ROMAGNA

DENOMINAZIONE DI ORIGINE CONTROLLATA

## SANGIOVESE SUPERIORE



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 Superiore 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 hill's area of Romagna, intense red colour bordering on violet; vinous bouquet, refined, whose delicate scent recalls the viola odorata along with a faint spicy sensation; full-bodied, dry, harmonic, rightly tannic.

**SERVING SUGGESTION:** Goes well with savoury first dishes, roasted and grilled meats, game and seasoned cheeses.

**SERVING TEMPERATURE:** 18-20°C.