



**ROMANDIOLA**  
ANTICHE TERRE

*Cagnina*

ROMAGNA  
DENOMINAZIONE DI ORIGINE CONTROLLATA  
CAGNINA  
DOLCE



*The Terrano (locally call Cagniga) 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.*

**GRAPES:** Refosco

**PRODUCTION ZONE:** Hill area of Romagna

**CONTENTS:** 0.750 lt.

**ALCOHOL CONTENT:** 8,50% Vol.

**RESIDUAL SUGAR:** 70 g/l

**CHARACTERISTICS:** Its' a bright red red in colour. Characteristic scent with a typical note of grape and ripe fruit. Sweet taste, well rounded, slightly tannic

**SERVING SUGGESTIONS:** Goes well with any kind of dry pastry and chestnuts

**SERVING TEMPERATURE:** 8-10°C