



ROMANDIOLA
ANTICHE TERRE



il Malatesta

ROMAGNA
DENOMINAZIONE DI ORIGINE CONTROLLATA
SANGIOVESE



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.

GRAPES: Sangiovese

PRODUCTION ZONE: The highly suited areas of Romagna's hinterland

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 13,00% Vol.

RESIDUAL SUGAR: 2 g/l

CHARACTERISTICS: The colour is a bright red with some faint purplish reflections. Intense bouquet, vinous, with a delicate scent that recall the viola odorata along with gentle notes of marasca cherry. Dry taste, rounded and harmonic, slightly tannic with an amiable bitterish aftertaste

SERVING SUGGESTIONS: Goes well with first courses, roasts, grilled meats and cheeses

SERVING TEMPERATURE: 18-20°C