



**ROMANDIOLA**  
ANTICHE TERRE



# il Payone d'Oro

**ROMAGNA**  
DENOMINAZIONE DI ORIGINE CONTROLLATA  
**SANGIOVESE**  
RISERVA



*Skin contact at 10°C for 24 hours. Alcoholic fermentation with selected yeast strain for 10 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 15 days in barrel.*

**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 an intense red bordering on pomegranate. Bouquet is refined, wide and persistent, with notes of vanilla and scents of ripe red fruits. Full bodied, the taste is soft, dry, pleasantly tannic, with an aftertaste of roasted almonds and spicy notes

**SERVING SUGGESTIONS:** Suggested with savoury first dishes, roasted and grilled meats, seasoned cheeses

**SERVING TEMPERATURE:** 18-20°C