



ROMANDIOLA
ANTICHE TERRE



Novilunio

ROMAGNA
DENOMINAZIONE DI ORIGINE CONTROLLATA
SANGIOVESE
SUPERIORE



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: 12,50% Vol.

RESIDUAL SUGAR: 2 g/l

CHARACTERISTICS: The colour is a deep red with some faint purplish reflections. Bouquet is vinous, refined, with a delicate scent that recalls the viola odorata along with a distant vanilla sensation. Dry taste, engaging, harmonic, slightly tannic, with almond's aftertaste

SERVING SUGGESTIONS: Goes well with first dishes, roasts, grilled meat and cheeses

SERVING TEMPERATURE: 18-20°C