

# SETTE ROCCHES

# SANGIOVESE

Romagna  
d.o.c.



*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:** Setterocche Sangiovese Romagna DOC 2017

**GRAPE VARIETY:** Sangiovese

**PRODUCTION AREA:** Obtained from grapes of Sangiovese vine cultivated in Romagna area.

**CAPACITY:** 0,750 lt.

**VOLUME:** 12,00% vol.

**RESIDUAL SUGAR:** 2 gr/lt.

**TASTING NOTE:** Shows a red colour, intense and vinous bouquet, delicate scent that recalls the viola odorata, dry and harmonic taste, with a slightly bitterish aftertaste.

**SERVING SUGGESTION:** Goes well with roasted and grilled meats, accompanies the whole meal.

**SERVING TEMPERATURE:** 18°C.