



SANCRISPINO



Alcoholic fermentation at controlled Temperature 25-27°C for 5 days. Soft press then draining the wine into stainless steel tank to complete alcoholic fermentation at 22°C. Malolactic fermentation. Ageing in tank.

GRAPES: From the best Italian soil and from the best grape variety.

PRODUCTION ZONE: Emilia Romagna

CONTENTS: 0,250 lt.

ALCOHOL CONTENT: 11,00% Vol.

CHARACTERISTICS: Wine with a full and pleasant taste

SERVING SUGGESTIONS: Goes well with savoury first dishes, salami, roasted and grilled meats, not too strong cheeses.

SERVING TEMPERATURE: 16-18°C