



# SANCRISPINO



# VINO ROSSO D'ITALIA



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:** 0,500 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