



## ROMAGNA

denominazione di origine controllata

## SANGIOVESE PASSITO APPASSIMENTO



**PRODUCTION AREA:** Emilia Romagna region; selected hilly areas

**CAPACITY:** 0,750 lt.

**WINEMAKING PROCESS:** Carefully sorted Sangiovese grapes are laid on small cages and let dried for at least 7 weeks to concentrate sugar and flavor. On the late November the dried grapes are then gently destemmed and crushed into a stainless steel tank, and inoculated with a selected yeast strain. Maceration lasted 3 weeks and fermentation tailed off until it has reached a natural balance of sugar and alcohol. The wine is aged in concrete tank for 6 months and then bottled.

**TASTING NOTE:** Deep garnet red colour. Elegant notes of plum jam, rose, cloves, cocoa and wood. Full, round, well balanced sip with well-integrated tannins. Long, fruity and balsamic finish.

**SERVING SUGGESTIONS:** Stewed meat, roasted deer and hard ripened cheese



**GRAPE VARIETIES**  
Sangiovese



**ALCOHOL**  
14,50



**SERVING TEMPERATURE**  
16°C



**RESIDUAL SUGAR**  
10-15 gr/L.