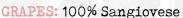
SENZA SOLFITI AGGIUNTI

Tutto è Possibile

SANGIOVESE DOP ROMAGNA



VINEYARDS AREA: Emilia Romagna, province of Rimini

PLANT TRAINING: Cordon spur

AGE OF THE VINES: The vines have an average age of 15-20 years

HARVEST: Hand-harvested beginning of September

VINIFICATION: Once de-stemmed, the grapes are not crushed, leaving the skins intact to optimize the extraction of colour and aromas. Fermentation takes place at a controlled temperature of approximately 25°C for 8-10 days. In the early stages of fermentation, frequent pumping over and rack and return are carried out in order to obtain a harmonious extraction of aromas and soft tannins. After racking, selected yeasts are added to start the malolactic fermentation.

ALCOHOL: 13.5%

TASTING NOTES: A lovely Sangiovese, bright ruby-red in colour. Enticing perfumes of cherry and blackberry which follow through to the palate. It is full-bodied, well-balanced and refreshing. No sulphites are added during the winemaking process, which enhances the aromas.

SERVING SUGGESTIONS: Perfect served with cured meats, meat pasta dishes, barbecued meats and semi-aged cheese.

SERVING TEMPERATURE: 16-18°C

