

SENZA

SOLFITI AGGIUNTI

# Tutto è Possibile

## SANGIOVESE DOP ROMAGNA



**GRAPES:** 100% Sangiovese

**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