



138 CENTOTRENTOTTO
VENDEMMIA 2017

ROMAGNA
ENOMINAZIONE DI ORIGINE CONTROLLATA
SANGIOVESE SUPERIORE



Grapes received at the winery, crushed and destemmed before being transferred to temperature controlled stainless steel fermentation tank. Inoculated with selected yeast culture. Skin contact for 7 days at 25°C Temperature, with pump-overs during this time. Post fermentation the skins were pressed off and the wine drained to tank and allowed to complete alcoholic fermentation. The wine was racked off fermentation lees before Malolactic fermentation. After final racking the wine was fined, cold stabilised, filtered and bottled.

GRAPES: Sangiovese

PRODUCTION ZONE: Castelbolognese

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 13,50% Vol.

RESIDUAL SUGAR: 2 g/l

CHARACTERISTICS: Intense red colour. Nose: pepper, herbaceous hint, violet, lillet and berries with a spicy hint. Palate: Fresh entry, nice mid-palate with soft tannins and flavors of wild cherries. A vibrant acidity gives to this wine a great drinkability

SERVING SUGGESTIONS: A great pairing it's the Romagna's pork tenderloin with green pepper

SERVING TEMPERATURE: 16-18°C