



ROMAGNA
denominazione di origine controllata
SANGIOVESE SUPERIORE
RISERVA



Sangiovese grapes are hand harvested at full ripeness, sorted in the vineyard, then softly destemmed and crushed. Skins contact last 3 to 4 weeks, part in a small open top wood barrel, part in stainless steel tanks. After racking the wine goes into french oak barrel (225 lt), 30% new oak, where it spends 18 months. The wine it's unfinned and not cold stabilized.

GRAPES: Sangiovese

PRODUCTION ZONE: Castalbolognese

CONTENTS: 0,750 lt.

ALCOHOL CONTENT: 14,50% vol.

RESIDUAL SUGAR: 2 gr./lt

CHARACTERISTICS: Rich fruit and concentrated tannins

SERVING SUGGESTIONS: Ideal match for grilled meats, game and stews

SERVING TEMPERATURE: 16-18°C