

DENOMINATION

Romagna DOC
Sangiovese Superiore Riserva

VARIETAL

Sangiovese 85%, Syrah 15%

ALCOHOL LEVEL

14%

AREA

Romagna

SURFACE

Hills

ALTITUDE

100 - 300 m s.l.m.

SOIL TYPE

Clay - Calcareous

PLANT DENSITY

3.500 vines per hectares

VITICULTURAL TECHNIQUE

Guyot, Spurred coron

HARVEST PERIOD

End of September mid October

TECHNICAL INFORMATION

The grapes were harvested by hand from mid-September through early October. Vinification began with destemming and a gentle crushing, followed by fermentation at a controlled temperature of 25-26°C and frequent pump overs and délestages. This process was carried out on the grape skins to facilitate the extraction of anthocyanins and aromas. The wine then underwent malolactic fermentation and was fined for at least 12 months in stainless steel vats and 6 months in the bottle. This conferred pleasant and elegant flavours to the palate.

TASTING NOTES

Ruby red in colour, this wine has lovely notes of ripe black cherries on the nose with a delicious hint of spice. With red berry flavours on the palate and fine tannins, this wine is well balanced with a long finish.

FOOD MATCHING

The fruit flavours and tannins of the Sangiovese match perfectly with red meats, such as beef steak, but also with sharp cheeses.



Romagna DOC Sangiovese Superiore Riserva

”Legendary”
Like a hero from a bygone era.



Emilia-Romagna
Italy

