

XVXI

# Sangiovese Superiore Riserva



*Here is Sangiovese in its most traditional version grown in vineyards averaging 15 years old grown in semi-rocky mineral rich soil.*

**HARVEST:** After a careful evaluation of the maturity of the clusters, our grapes are picked during the end of September and the beginning of October.

**VINIFICATION:** After crushing, the must ferments at controlled temperature between 26 and 28 degrees C with selected yeasts. Then we use periodical racking and long maceration (25 days) to extract color and structure. Subsequently, when the malolactic fermentation is complete, the wine is transferred and refined 16-18 months in large 5000 lit oak barrels.

**TASTING NOTES:** Intense ruby red color. The bouquet expresses crisp and pulpy red fruits notes with hints of violet, spice and dried red fruits. Dry and decisive on the palate. The velvety taste is perfectly balanced between acidity and tannic notes. Elegant and persistent finish.

**Denomination** Sangiovese Superiore  
Riserva DOC

**Grapes** 100% Sangiovese

**Alcohol content** 13% Vol

**Size** 0,75 lt.

**Serving temperature** 18-20°C.

## Serving suggestions

Perfect with mixed grill meats, game based dishes and firm mature cheeses like 36 month aged Parmigiano Reggiano or Pecorino.