

XVXI

Sangiovese Superiore



100% Sangiovese from rolling hills grown in vineyards averaging 20 years old planted in clay mineral rich soil.

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

VINIFICATION: The must ferments at controlled temperature between 26 and 28 degrees C with selected yeasts which is followed by lengthy maceration (25 days) to extract color and structure. Subsequently, when the malolactic fermentation is complete the wine is racked and aged for 6-8 months in large 5000 lit oak barrels.

TASTING NOTES: Richful and dynamic. The color is bright ruby red with purple highlights. An intense and persistent bouquet with notes of violet, cherries and coffee. Pleasant focused taste with flavors of red and black fruits like black cherry and strawberry. Full bodied with ripe, incisive tannins and dry finish

Denomination Sangiovese Superiore DOC

Grapes 100% Sangiovese

Alcohol content 13,5% Vol

Size 0,75 lt.

Serving temperature 16-18°C.

Serving suggestions

Perfect with flavored cold cuts, cured or barbecued meats, game, classic pasta dishes of Romagna like tagliatelle al ragù, cappelletti romagnoli and hard, semi-hard cheeses.