



## Romagna DOC Sangiovese Superiore

DENOMINATION	ROMAGNA DOC SANGIOVESE SUPERIORE
VARIETAL	Sangiovese 85% other grapes 15%
ALCOHOL LEVEL	13,5% vol.
AREA	Emilia-Romagna
SURFACE	Hills
ALTITUDE	100 – 300 m
SOIL TYPE	Clay
PLANT DENSITY	3.500 vines per hectare
VITICULTURAL TECHNIQUE	Single Guyot
HARVEST PERIOD	From end of September to Mid-October

## VINIFICATION AND FINING

### TECHNICAL INFORMATION

From the Northern Italian region of Romagna, the grapes from this Sangiovese are hand harvested and destemmed. After 8-10 days in contact with grape skins, the juice is fermented in 100hl -300 hl tanks at 25-26°C for 10 days and the wine undergoes malolactic fermentation. 30% of the total wine is kept in a barrel for 9 months and the remainder is stored in stainless steel tanks.

### TASTING NOTES

Red in colour with a violet hue, with typical scents of blackberry and cherry, this wine has a concentrated and defined bouquet with a hint of spice. On the palate it is complex and mouth filling, it has well-balanced acidity with fruity notes of blackberries and spicy oak and a long elegant finish.

### FOOD MATCHINGS

Romagna DOC Sangiovese Superiore is a versatile wine, which works well on its own or with roast red meats, game and mature cheese.



CAMPAIGN FINANCED ACCORDING TO  
EC REG. N. 1308/13

