

Romagna DOC Sangiovese Superiore Riserva



DENOMINATION	Romagna DOC Sangiovese Superiore Riserva 2015
VARIETAL	Sangiovese 85%, Syrah 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	End of September

VINIFICATION AND FINING

TECHNICAL INFORMATION

Grown in the hills of the Northern region of Romagna, the grapes from this delicate blend of Sangiovese and Syrah are harvested by hand. Fermentation takes place in 100-300 hl tanks at 25-26°C for 10 days, followed by malolactic fermentation. Prior to bottling, half of the wine is matured in barrels for 12 months and the other half in steel tanks.

TASTING NOTES

Ruby red in colour with an orange hue, Romagna DOC Sangiovese Superiore Riserva, 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 MATCHINGS

The fruit flavours and tannins of the Sangiovese work perfectly with red meats, such as sausages, as well as hard cheeses.

