Romagna Sangiovese

Tasting Notes

Warm, soft, very elegant, much appreciated by new drinkers and young people but not only, It's appreciated also by experts wine lover. Very nice with all kind of meat, wild meat, barbeque, pasta with meat or fatty fish like salmon, cod

Characteristics

The vinification are made into steel tanks at controlled temperature. Than the wine is poured into large wooden barrels where the second fermentation takes place. It remains in barrels for 18 months and then is moved in barrels for the last 6 months of aging. The normally aging time is 2 years.

BASIC INFORMATION

Product Name: Romagna Sangiovese DOC

Vine Type: Sangiovese

Denomination: DOC

Country / Region: Italy, Emilia Romagna

Alcohol%: 12