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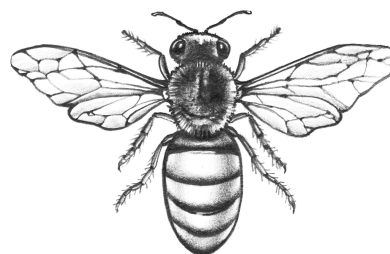
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ORGANIC WINE



ROMAGNA
denominazione di origine controllata

SANGIOVESE



Organic Sangiovese grapes are pressed and fermented at 24°C in stainless steel tanks to exalt the pure fruit. After 10 the skins are pressed and the wine transferred to a vat where it ages for 6 to 8 months.

GRAPES: Sangiovese

PRODUCTION ZONE: Hills of the Romagna district

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 12.50% Vol.

CHARACTERISTICS: Ruby color. Fragrance of violets, wild cherry and a slightly spicy note. Moderate structure, rich acidity and fine, silky tannins.

SERVING SUGGESTIONS: Moderately aged cheese, deli meats, homemade pasta with ragout Bolognese.

SERVING TEMPERATURE: 18°C