

# Romagna DOC Sangiovese superiore 2013

## DESCRIPTION

A deep ruby red colour with slight garnet red tinges. Aroma dominated by ripe plums and blackberries, sweet and elegant. On the palate, the texture of the tannins is varied, at first soft and seductive, then harder, direct and austere. It is the pride of the Romagna region, an uncompromising wine that reflects the sincerity and strength of this land, to be enjoyed with delicious tagliatelle with ragout, tasty grilled meat and in good company.

## PRODUCTIVE PROCESS

- Grapes: 100% Sangiovese of Romagna from small, organically grown grapes
- Vineyards: in the hills of Dovadola (FC) in the locality of San Ruffillo, 300 MASL; north ridge exposure, well-ventilated, arenaceous-marly substrate, loamy-clayey soil
- Production: 60 quintals per hectare
- Vinification: from grapes harvested by hand in crates, fermentation in steel tanks at a controlled temperature, softly pressed grape skins
- Refinement: in 20-hectolitre steel tanks for 12 months and in bottles for another 12 months
- Alc./Vol: 14%
- Bottles produced: 2,000 bottles

## ANALYSIS

|                       |                         |
|-----------------------|-------------------------|
| pH:                   | 3,80                    |
| Total sulphur dioxide | 56 mg/l                 |
| Alcohol by volume     | 15,93% vol              |
| Volatile acidity      | 1,02 g/l of acetic acid |
| Malic acid            | 1,56 g/l                |

## ALLERGENS:

Sulfur dioxide and sulfites in concentrations higher than 10mg/kg or 10mg/l, expressed as SO<sub>2</sub>.

## PACKAGING

|           | Packaging           | Height (cm) | Width (cm) | Depth (cm) | Weight  |
|-----------|---------------------|-------------|------------|------------|---------|
| Product   | Bottles Vol. 75 cl. | 31,9        | 7,3 Ø      | -          | Cl. 75  |
| Cardboard | Carton 6 bottles    | 16,1        | 32,8       | 22,5       | Kg. 7,4 |

