



# Sangiovese DOP

*Ruby-red color with purple tint, rich and delicate smell that reminds of violets. The flavor is dry and harmonious, with a slight bitter after-taste.*



**Romagna DOP Sangiovese**



Sangiovese Romagnolo



100 - 120 q.li per hectare



Castel S. Pietro T. hills (BO)



1 - 3 years



16 - 18° C



The freshly harvested grapes are destemmed and simultaneously pressed; then, they're transported in large, modern vats where they ferment with the skins in order to get the most intensity in term of colors and smells. The maceration lasts for 5-8 days with daily pressing until the sugars deplete. The next operation is the racking off: marc and must are separated and the must is separated from the sediment by being poured periodically in vats. The wine is then ready to be filtered and bottled.



Ruby-red color with purple tint, rich and delicate smell that reminds of violets. The flavor is dry and harmonious, with a slight bitter after-taste.



It's ideal with dry courses, roasted meat, boiled meat, and grilled meat.



0,75 and 1,5 liters.

**DALFIUME**  
NOBILVINI