

Romagna D.O.P. SANGIOVESE

Area vineyards: hills of Castel San Pietro Terme (BO) in the wine estate "VILLA POGGIOLO".

Vinification: vinification in red, consisting in putting the must and the skins inside the vinificator. This technique allows extracting the most important components for red wines, the colouring substances and the soft tannins of the skin. The fermentation inoculated with selected yeasts is done at a controlled temperature between 25/28 °C. The pumping over for wetting the cap is done about every 4 hours. The average time of fermentation is of 8 days, at the end of which follow the racking and a series of pour offs aimed at obtaining a clear wine, suitable for sustaining the ageing phase that in this case is done in steel. The cold stabilization and the bottling end the productive process.

Organoleptic properties: charming symphony of red berries and wild berries. Full bodied, gives complex and intense sensations.

Serving suggestions: it pairs well with dry first courses and roast white meat, boiled and grilled meat.

