

 FRANCO®

Romagna D.O.P.

SANGIOVESE SUPERIORE


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

Vinification: for Franco Sangiovese we set some essential choices, the identification of phenolic maturity and grape selection, with the intent of giving a right structure and concentration to the wine. It's used the vinification in red process that consists 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 10/12 days, at the end of which follow the racking and the malolactic fermentation. Some racking processes prepare the wine for wood ageing in barrique and big barrels of 25 hl. The cold stabilization and the bottling end the productive process.


Organoleptic properties: with a great structure, seduces the smell with a harmony of perfumes that go from red fruits to mineral scents, switching from sweet spices to blueberries. Intense, large, where tannins combine perfectly with the freshness and elegance of Sangiovese.

Serving suggestions: ideal with seasoned and spiced roast meat, game, grilled mutton and also with mild aged cheese.



 1-3 years

⋮  16-18° C

⋮  75/85 q.li per hectare