



Sangiovese IGP

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Sangiovese Rubicone IGP



Sangiovese Romagnolo



200 - 210 q.li per hectare



Emilia-Romagna Plaines



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. During the fermentation process, the must is oxygenated by being pumped over the grape dregs. 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.



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



0,75 and 1,5 liters. Also available in 20 liters barrels

DALFUME
NOBILVINI