

## Sangiovese Colli di Faenza D.O.C.



*100% Sangiovese wine from grapes originating in vineyards in the town of Brisighella (Ravenna).*

**PLANTING DENSITY:** 3,500 plants per hectare.

**ALTITUDE:** 200-400 meters above sea level.

**SOIL:** gypsum with clay, excellent drainage also guaranteed by the sloping hill. Vegetation in between vines to ensure a supply of organic substances and the presence of useful insects.

**PRODUCTION:** 9 tons per hectare, 65% yield.

**PRODUCTION CYCLE:** manual harvest in the month of September. The gently destemmed grapes undergo a cold maceration before fermentation and then drained once the fermentation process has terminated. Aged in steel barrels.

**COLOR:** ruby red with garnet hues, clear of medium consistency.

**AROMA:** to the nose it is intense and of medium complexity, fruity aroma

of cherries and currants, dried flowers, and a finish of mineral notes.

**FLAVOR:** expresses a fresh, tannic note, prevalent on the structure. Balanced with a dry finish and a medium persistence.

**ALCOHOL CONTENT:** 12 % vol.

**STORING BOTTLES:** on the side in a cool, dark environment.

**SERVING:** serve at 16°C, opening the bottle just before serving.

**FOOD PAIRING:** ideal with pasta, red meat, cold cuts, and fresh cheeses.