



Sangiovese



APPELLATION

Puglia IGT



AREA

Puglia (Southern Italy)



GRAPES

Sangiovese



ALCOHOL LEVEL

12% in volume



BOTTLE SIZE

750 ml

VINIFICATION

After removal of the stalks and soft crushing, fermentation is carried out according tradition at a controlled temperature of about 25° C. (77° F.) and with a delicate maceration of the skins to assure the wine the colours, aromas and fundamental elements of which it has need.

COLOUR

Intense ruby-red colour that is appealingly vivid and rich.

BOUQUET

Skittish but pleasant bouquet, enticing and delicately herbaceous, full and richly nuanced.

FLAVOUR

Dry flavour and sturdy body that shows fine breeding. It has a balanced, full and persistent taste with a lightly grassy background.

SERVING TEMPERATURE

To be served at 16° - 18° C. (60 - 64° F.).

FOOD MATCHES

It is an extremely versatile wine. It can be appreciated as a full and generous wine to be drunk throughout a meal, especially when the menu contains pasta, salami, polenta, semi-aged cheese or grilled meat.