



Dreaming Sangiovese



WINE TYPE

Dry red wine

DENOMINATION

Romagna DOC Sangiovese
Superiore Organico

GRAPE

Sangiovese

ALCOHOL

13% vol

BOTTLE CLOSURE

Stelvin closure

SIZE

750 ml



VINEYARD AREA

Bertinoro, Cesena,
Mercato Saraceno

ELEVATION

250 metres

SOIL TYPE

Clay, limestone, marl

VINEYARD CHARACTER

120-30-year-old vines
trained to spurred cordon
and Guyot system

YIELD PER HECTARE

70 quintals

VINIFICATION METHOD

Fermentation in stainless steel at
26°C for 10-12 days

AGEING

Maturation in traditional concrete vats
for a minimum of 6 months



EYE

Luminous, vibrant ruby red

NOSE

Complex nose with floral notes of
violets and sweetbriar, alongside
fruity impressions of cherry and
blackberry, lifted by an elegant
spiciness.

MOUTH

Dry, with a smooth mouthfeel. A
beautiful duet of smooth tannins
and tangy acidity gives this wine
outstanding drinkability.

FOOD PAIRINGS

Roast rabbit, meat-sauced
cappelletti pasta. The adventurous
will want to pair it with a tasty dish
of fried fish

SERVING TEMPERATURE

16°C