



Remember



WINE TYPE

Dry red wine

DENOMINATION

Romagna DOC Sangiovese
Superiore Riserva Organic

GRAPE

Sangiovese

ALCOHOL

13,5% vol

BOTTLE CLOSURE

natural cork

SIZE

750 ml



VINEYARD AREA

Bertinoro, Cesena,
Mercato Saraceno

ELEVATION

250 metres

SOIL TYPE

Clay, limestone, marl

VINEYARD CHARACTER

20-30-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

At least 6 months in concrete tanks,
followed by 12 months of aging in large
barrels.



EYE

Intense ruby red with garnet
reflections, clear and full-bodied.

NOSE

Elegant and complex, with notes of
black cherry, ripe plum, dried violet,
vanilla, cocoa, and a hint of leather.

MOUTH

Warm and harmonious, with velvety
tannins, long persistence, and a
perfect balance between freshness
and structure.

FOOD PAIRINGS

Ideal with ragù-based pasta dishes,
grilled meats, roasts, and aged
cheeses.

SERVING TEMPERATURE

16°C