



SANGIOVESE PUGLIA IGT ORGANIC



History: this organic wine comes from the finest vineyards in Apulia. It is entirely made with Sangiovese grapes, hand-picked and cautiously selected

Appellation: Sangiovese Puglia Igt

Method of Production: organic

Grape Varieties: 100% Sangiovese

Wine-making Technique: soft crushing; temperature is controlled during fermentation and maceration to express the typical characteristics of this elegant grapes

ANALYTICAL DATA

Alcohol: 13% Vol.

Residual sugar: 9 g/l

Acidity: 5,20 g/l

ORGANOLEPTIC EXAM

Colour: ruby red

Aroma: red fruits, black cherry, blueberries

Taste: pleasantly fruity, well balanced

FOOD MATCHING

Lasagna, pasta al forno, roast beef, roasted meat