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romagna sangiovese superiore doc

This Sangiovese Superiore is an expression of the complexity of its terroir: a wine with unique features. Its fine tannins and hints of fresh red berries offer a touch of harmony and style.

technical data

First vintage: 2021

Production: 3000 bottles/year

ABV: 13,50%

Grape varietal: 100%

Sangiovese

Production area: Faenza (RA),

Emilia-Romagna, Italy

Aging: traditional / stainless steel

Color: ruby red with pale hints of purple

Serving temperature:

16-18°C / 61-65°F

Aroma: intense notes of red berries (redcurrants, raspberries, blueberries), plum, floral aromas of rose and potpourri

Taste: warm, with very fine tannins, crunchy fruit flavor, such as cherry

Suggested pairings: the delicate flavor and the presence of alcohol must accompany a juicy, not too savory meat cut.

Grilled red meats, sauces and ragu, aged cheeses.



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