



CLIVO DEL RE

*Romagna Sangiovese
Superiore DOC*



GRAPE VARIETY:

100% Vine Sangiovese

METHOD OF PRODUCTION:

*Manual harvesting of the grapes,
vinification with fermentation in
steel, aging 8 months in Tonneaux
and bottle (4 months)*

SENSORY CHARACTERISTICS:

*Ruby red in colour with garnet
nuances, characteristic and intense
aroma of small red fruits, dry and
harmonious on the palate*

SERVICE AND MATCHING:

*Service temperature: 18-20° C.
Matching: first and second courses*

ALCOHOL CONTENT:

14° C.

CLOSURE:

Nomacorc Select Green

LOCATION:

*Location Brisighella (RA) and Forlì
(FC), altitude 120-150 m. above the
sea level, south/east exposure, clay
soil*