



SAMORE

*Romagna Sangiovese
Superiore DOC*

GRAPE VARIETY:

100% Vine Sangiovese

METHOD OF PRODUCTION:

*Manual harvesting of the grapes,
vinification with fermentation in
steel, aging in steel (6 months) and
bottle*

SENSORY CHARACTERISTICS:

*Ruby red colour with violet
reflections, characteristic and
pleasant violet aroma, dry and
fresh on the palate*

SERVICE AND MATCHING:

*Service temperature: 18-20° C.
Matches: taglieri of salumi and first
courses*

ALCOHOL CONTENT:

13° 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*

