

ALCJONE

ROMAGNA SANGIOVESE
SUPERIORE DOC



AWARDS



BRONZE
87/100 POINTS
INTERNATIONAL
WINE CHALLENGE 2020

Grape variety: 100% Sangiovese

Analytical data: dry red wine

Alcohol volume: 13 % vol.

Production area: Forlì and surrounding hills

Soil: medium mix, limestone and clay

Altitude: 426/492 ft. a.s.l.

Max grape production: 11 tons/hectare

Crushing: The bunches are picked by hand. Its fermentation is achieved through the prolonged maceration for 8-10 days, in order to obtain the typical aroma of the vineyard.

Storage: stainless steel tanks

ORGANOLEPTIC PROPERTIES

Color: intense ruby red purple hues.

Bouquet: intense, vinous, wide bouquet with a delicate aroma of violet.

Taste: dry, harmonious, crisp, slightly tannic with a pleasant, slightly bitter aftertaste. The taste enhances while ageing.

Wine maker's opinion: matches with rich main courses, tortellini, roasted and grilled red meats and cheeses.

Pour it into decanter to enhance its full flavour and aromas.

Serve at: 18-20 °C