

## ALCJONE

ROMAGNA SANGIOVESE  
SUPERIORE DOC



### AWARDS



BRONZE  
87/100 POINTS  
INTERNATIONAL  
WINE CHALLENGE 2020



4 GRAPPOLI  
BIBENDA 2021

**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:** 16-18 °C