



### TASTING NOTES

Ruby red with notes of black cherry and spices. The palate shows red berry notes and fine tannins, with a long balanced finish.

## Vigneti Romio Sangiovese Superiore Riserva

COUNTRY	ABV
Italy	14%
REGION	REGION
Emilia Romagna	Sangiovese 85% Syrah 15%

### WINERY

For the Vigneti Romio line, Caviro has meticulously selected highly-regarded vine growers from Romagna and the finest grape varieties of the region, trusting in the winemakers that combine the most modern production processes and equipment with the experience gained over many generations. Every bottle conveys the history of Romagna, just like the wine it contains. The nature of this humble region, dotting mother to all the varietals in this collection, is expressed through the archetypes of local culture depicted on the labels, each paired with the wine that best represents it.

### VINIFICATION

Grapes are harvested from mid-September to early October. Vinification begins with destemming and gentle pressing, followed by fermentation at controlled temperature of 25 degrees Celsius with frequent pumping over and delestage. The wine undergoes malolactic fermentation in barrel where it ages for 12 months.