

Vigneti Romio

COUNTRY

Italy

REGION

Romagna

APPELLATION

Romagna DOC



Sangiovese Superiore Riserva

VARIETALS

Sangiovese

VINEYARD PHILOSOPHY

Traditional

EXPOSURE	ALTITUDE	TERRAIN	SOIL TYPE
North-East, South-East	100-300m	Hills	Clay
YIELD	DENSITY	CULTIVATION	
8,000 Kg/ha	3,700 plants/ha	Spurred cordon and single guyot	

CLIMATE

In Emilia Romagna, along the Adriatic coast, the sea moderates the climate: winters are milder, summers are slightly less hot, and temperature fluctuations are smaller. In the Apennines, the climate is cooler and wetter: temperate-humid at mid-altitudes, and cold in the higher mountains.

HARVEST PERIOD

End of September

VINIFICATION

Fermentation takes place in 100-300 hl tanks at 25-26°C for 8-10 days. Malolactic fermentation takes place after first racking off with selected bacteria. It is then stored in stainless steel tanks.

AGING

Aging period 24 months in stainless steel tank.

ANALYTICAL DATA

ABV	TOTAL ACIDITY
14% Alc./Vol.	4.6-6.5 - ph 3.3-3.8
NET DRY EXTRACT	RESIDUAL SUGAR
about 35 g/l	4 - 8

TASTING & PAIRINGS

Appearance: Glossy and intense ruby red with amaranth hues. Nose: Charming notes of ripe black cherries, with a hint of spice and a slight vanilla scent.

Palate: On the palate, flavors of plum are wrapped in striking spice, soft tannins, and a clear, elegant fruity finish.

Pairing: Roasted and grilled meats as well as aged cheeses.

Serving Temperature: 64-68°F



AVAILABLE FORMATS

750 ml