

# 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



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