

LA SABBIONA



## Centesimino



**Type:** Red

**Grape variety:** Centesimino 100%

**Denomination:** Romagna DOC Centesimino Oriolo

**Yield per hectare:** 80 q

**Altitude of the vineyard:** 80 m

**Training system:** Guyot

**Planting density:** 3400 plants per hectare

**Type of cultivation:** SQNPI certified integrated pest management with low environmental impact

**Harvest period:** End of September

**Vinification:** crushing-destemming followed by approximately 15-18 days of fermentation on the skins with frequent pumping over; after racking, refinement on the noble lees with frequent batonnages. Aging in steel tanks and subsequently in vitrified concrete tanks

**Fermentation duration:** 15-18 days

**Bottling period:** May, June

**Alcohol content:** 14% vol.

**Aging capacity:** 1 to 5 years

**Color:** Intense red

**Smell:** Intense, persistent and balanced, with strong hints of small red fruits such as blackberries and blueberries.

**Taste:** Dry, warm, soft and persistent with good tannins

**Ideal serving temperature:** 16-18°C

**Pairings:** Pleasant with first courses with red sauces or red, white, grilled and roast meat dishes, as well as not too mature cheeses. Excellent with Romagna piadina and cold cuts.

**Bottle sizes available:** 0.75 liters – 1.5 litres