

LA SABBIONA



Laura



Type: Red Passito

Grape variety: Centesimino 100%

Denomination: Romagna DOC Centesimino Oriolo Passito

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: Mid-September and drying in boxes located in a ventilated room for 50-60 days

Vinification: crushing-destemming followed by approximately 8-10 days of fermentation in steel in contact with the skins; soft pressing of the grapes, static decantation in steel and aging in barrique for 11-12 months.

Duration of fermentation: very slow for several months

Bottling period: December, January

Alcohol content: 14.5% vol.

Aging capacity: 1 to 5 years

Color: Intense ruby red with purple shades at the edges

Smell: Intense and complex with fruity aromas such as cherry, morello cherry and plum in syrup. Followed by floral notes of cyclamen, violet and rose petals, in the end sweet spices of vanilla and cloves

Taste: Sweet, warm, soft. Savory and very fresh with elegant and enveloping tannins. Balanced and persistent.

Ideal serving temperature: 16-18°C

Pairings: Fine and elegant, excellent with chocolate for example Sacher cake.

Available bottle formats: 0.50 litres