

LA SABBIONA



LAURA

Classification: white raisin wine

Type of grapes: Centesimino

Classification of the wine: Ravenna I.G.T.

Yield per hectare: 60 q.li

Altitude of the vineyard: 60 m

Training system: Guyot

Plant density: 3400 vines per hectare

Harvest time: 25 - 30 September

Process of drying: in crates placed in an aired room for 50-60 days

Vinification: grape crushing and soft pressing of the grapes, static decantation, fermentation and refinement in barriques for 11-12 months

Duration of fermentation: very slow, several months

Bottling time: December, January

Alcoholic content: 14% vol.

Colour : intense ruby-red with purple nuances

Nose: rich and intense with fruit fragrances which remind of cherry, morello cherry and plums in syrup. With floral scents of cyclamen, violet and rose petals. Finally sweet spices of vanilla and cloves

Tasting notes: sweet, warm and soft. Fresh with a good level of tannins and savouriness. Intense and persistent taste.

Serving temperature: 16-18°C

Food matches: elegant and refined wine. Ideal match for chocolate and Sacher cake.

