

LA SABBIONA



## Mammutus Riserva



**Type:** Red

**Grape variety:** Sangiovese 100%

**Denomination:** Romagna Sangiovese DOC Superiore Riserva

**Yield per hectare:** 90 q

**Altitude of the vineyard:** 120 m

**Training system:** Double Guyot

**Planting density:** 3300 plants per hectare

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

**Harvest period:** End of September – beginning of October

**Vinification:** crushing-destemming followed by approximately 15 days of fermentation on the skins with frequent pumping over; after racking, refinement on the noble lees with frequent batonnages. Aging in 10 hl French oak barrels. For at least 12 months.

**Alcohol content:** 14.5% vol.

**Aging capacity:** 1 to 8 years

**Color:** Intense ruby red and good color intensity

**Nose:** intense aromas of ripe red fruit, cherries and elegant spicy notes

**Taste:** Intense, full-bodied, enveloping and persistent with good tannins

**Ideal serving temperature:** 18-20°C

**Pairings:** suitable with grilled meats, roasts, small game on the spit, pasta with meat sauce, goulash, polenta with mushroom ragout, mature hard cheeses.

**Bottle sizes available:** 0.75 liters – 1.50 litres