

LA SABBIONA



MAMMUTUS

Variety: Sangiovese 90% Syrah 10%

Wine classification: Romagna Sangiovese DOC Superiore Riserva 2012

Winemaking: separate destemming and crushing of the Syrah and Sangiovese grapes, 15 days of fermentation on the skins with repeated pumping over; after racking, refinement on noble dregs with frequent bâtonnages and static decantation for 2 or 3 months in steel tanks and cement vitrified vats; aging for 12 months in French oak barriques of 2nd or 3rd passage.

Approximate alcohol content: 13.5% vol.

Color: intense ruby red

Nose: persistent aromas of ripe red fruit, cherries, elegant spicy notes

Taste: enveloping and persistent taste with good tannins

Ideal serving temperature: 18-20° C

Pairing: suitable with grilled meats, roast meat, broiled small game, pasta with meat sauce, goulash, cornmeal mush with mushroom ragù, hard mature cheese

