

LA SABBIONA



Rosso della Torre



Type: Red

Grape variety: Sangiovese 100%

Denomination: Romagna Sangiovese DOC Superiore

Yield per hectare: 100 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 days of fermentation on the skins with frequent pumping over; after racking, refinement in steel tanks.

Fermentation duration: 15 days

Bottling period: April and May

Alcohol content: 14% vol.

Aging capacity: 1 to 3 years

Color: Clear with purple-red color and good consistency

Nose: Harmonious, persistent floral scent with hints of violet

Taste: Balanced, good persistence, intense and full-bodied; soft and warm, with good tannins

Ideal serving temperature: 18°C

Pairings: A fairly harmonious wine to pair with first courses with even highly seasoned meat sauces, mature cheeses and stewed fish

Bottle formats available: 0.75 litres