



**Sperone
Sangiovese Superiore doc**

Sangiovese di Romagna Superiore DOC
Sperone

Made in: Monticoralli Faenza Grape varieties:
Sangiovese 85%, Sauvignon, Syrah and Merlot 15%

Aging: 3/4 years

Organoleptic characteristics:

Colour: deep ruby-red Limpidity: brilliant Fragrance:
violet Taste: full and warm, slightly tannic Alcohol:
13,41 vol.% Reducing sugars: 0,20 vol.% Total acidity:
5,30 g/l Dry extract: 25,45 g/l Suggested dishes: pasta
with meat sauce, white meat, roasts and venison.
Serving temperature: 18°C.

This wine is made with a long maceration on the skins
plunging the cap frequently and then maturing until the
following Spring in oak barrels of 30/40 Hl. It is deep
ruby-red with a full and slightly tannic taste and a violet
fragrance. Its organoleptic characteristics improve during
the two years following the harvest.

Prova da safra 2011 na EXPOVINIS BRASIL. São Paulo 24/04/2013.