



WINE. LAND & SOUL

LAURENTO

Romagna DOC Sangiovese Riserva

SPECIFICATIONS

Grapes

100% Sangiovese

Soil Type

Medium consistency.

Yield per hectare

8 tons.

Average age of the vines

15 years.

Vinification

In temperature controlled vertical vinification tanks with a lengthy maceration.

Ageing

24 months in 30 hl Slavonian oak barrels.

Alcohol content

13.5% vol.

Ageing potential

5 years on average.



TASTING NOTES

Colour

Garnet red.

Nose

Sweet violets, wild black-berry, liqueur cherries, subtle tomato leaf, and pipe tobacco.

Taste

Dry, full-bodied, and decisive, with elegant tannins, a refined, well-balanced wine.

Matching to

Complex dishes, such as lasagna, gnocchi in boar sauce, meat-sauced tagliatelle, and aged cheeses.

Serving temperature

Room temperature.

Available size

0.375 l. ; 0.750 l. ; 1.5 l. (Magnum) ; 3 l. (Jéroboam) ; 9 l. (Salmanazar)

Safra 2014. Prova em 16/05/2019. Decanter Wine Day Curitiba .