



TRE ROCHE ROMAGNA SANGIOVESE SUPERIORE D.O.C.

Classification: Sangiovese Superiore DOC

Variety: 100% Sangiovese (big berry and oval shaped)

Vinification and Maturing: after a short maturation in wooden casks the refining continues in bottle.

Alcohol: 13%

Organoleptic characteristics: nice purple garnet red color introducing pomegranate and violet flavors; the palate is dry, mellow and smooth, backed by the right tannins.

Serve with: pasta, meats, fish soup, anchovy and sardine.

Serving temperature: 65°-68°F

