



VIGNA DEL GENERALE PREDAPPIO DI PREDAPPIO ROMAGNA SANGIOVESE RISERVA D.O.C.

Classification: Sangiovese Riserva DOC

Variety: 100% Sangiovese

Vinification and Maturing: 100% Sangiovese (small berry)

Winemaking: Matured for two years in 30 hl. oak casks, followed by a three month refining in the bottle.

Alcohol: 13%

Organoleptic characteristics: ruby red color with garnet hints; on the nose it is very delicate with an evident spicy note of deep and pleasant graphite, coffee and chocolate, together with elegant and fine flowery tones of cherries, violet, underbrush and pomegranate. On the palate the wine is thin yet powerful, elegant, balanced and well backed by the right tannins; the finish is dry and very long, always austere.

Serve with: red meat, wild fowl, game.

Serving temperature: 65 - 68°F

