



SBUROVIN[®]

ROMAGNA D.O.C. SANGIOVESE SUPERIORE

A wine of character and strong personality, Harvest obtained with traditional methods, from vineyards with limited production per vine, the grapes are then transformed with expert winemaking techniques and the result is a product rich in clean floral and fruit aromas and a great structure.

PRODUCT

Grape variety	Sangiovese
Region	Emilia-Romagna
Area	Romagna hills
Alcohol	13% by vol.



ORGANIC WINE



VINIFICATION and AGEING

Long maceration and fermentation at controlled temperature, aging of 6-9 months in steel tanks, aged for 3 months in the bottle.

TASTING NOTES

Harmonious, slightly tannic, with a pleasant aftertaste.

COLOUR Deep ruby red with garnet reflections.

AROMA Vinous, with characteristic hints of violets, well combined with a riped but cold cherry notes.

FOOD PAIRINGS

Recommended with “pasta sauce”, roasted and grilled meat or simply for a “snack” with meats, cheeses and a couple of friends.

SERVING TEMPERATURE 16-18 °C

ANNUAL PRODUCTION about 12.000 bottles