



# b.i.o

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green evolution

VINO BIOLOGICO/ORGANIC WINE

## SANGIOVESE ROMAGNA DOC



**Production Area:** Romagna Hillside



**Winemaking process:** Organic Sangiovese grapes are pressed and fermented at 24°C in stainless steel tanks to exalt the pure fruit. After 10 the skins are pressed and the wine transferred to a vat where it ages for 6 to 8 months.

**Food Pairing:** Moderately aged cheese, deli meats, homemade pasta with ragout Bolognese.

**Appellation:** Sangiovese Romagna DOC Organic

**Tasting notes:** Intense red color. Fragrance of violets, wild cherry and a slightly spicy note. Moderate structure, rich acidity and fine, silky tannins.



Serving temperature

18°C

%

Alcohol

12,5%



Grape variety

Sangiovese



Residual sugars

1-3 g/l