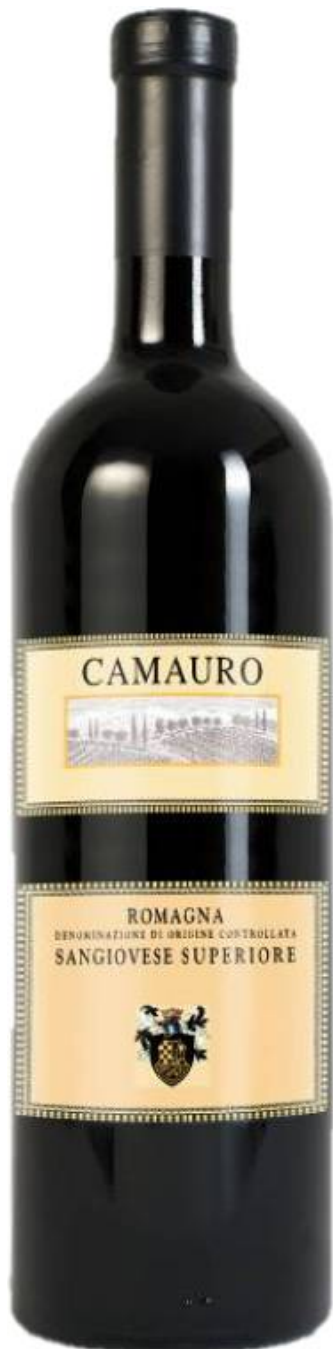


BERNARDI®

CAMAURO



ROMAGNA
DENOMINAZIONE DI ORIGINE
CONTROLLATA
**SANGIOVESE
SUPERIORE**



Skin contact at 10°C for 24 hours. Alcoholic fermentation with selected yeast strain for 7 days at 25°C. Post fermentation, the skins are soft pressed off and the wine drained to tank to complete alcoholic fermentation. The wine is racked off fermentation lees before malolactic fermentation. Ageing in tank for 4 months.

GRAPES: Sangiovese

CONTENTS: 0,750lt.

RESIDUAL SUGAR: 2 g/l

ALCOHOL CONTENT: 12,50% Vol.

CHARACTERISTICS: From the tradition of the old "Casa Vinicola Bernardi" of Verucchio is realized this red wine with a sharp character, the colour is intense, the aroma is vinous and delicate, round to the palate and full-bodied thanks to its great structure and the richness of the extract.

SERVING SUGGESTIONS: Ideal with roasted meats and well spiced, not too strong but well seasoned cheeses.

SERVING TEMPERATURE: 16-18°C