

# MONNA LISA



## Romagna DOC Sangiovese

DENOMINATION	ROMAGNA SANGIOVESE DOC
VARIETAL	Sangiovese 85% other grapes 15%
ALCOHOL LEVEL	12% vol.
AREA	Emilia-Romagna
SURFACE	Plains and hills
ALTITUDE	0 - 200 m
SOIL TYPE	Clay
PLANT DENSITY	3.500 plants/ha
VITICULTURAL TECHNIQUE	Single Guyot, GDC
HARVEST PERIOD	End of September

## VINIFICATION AND FINING

### TECHNICAL INFORMATION

From the Northern Italian region of Romagna, the grapes from this Sangiovese are both hand and machine harvested and destemmed. After 8-10 days in contact with grape skins, the juice is fermented in 600hl -1000 hl tanks at 25-26°C for 10 days and the wine undergoes malolactic fermentation.

### TASTING NOTES

With aromas of ripe cherry and blackberry with notes of oak spice, Romagna Sangiovese DOC is well balanced, fresh and smooth on the palate.

### FOOD MATCHINGS

With its fruity freshness, Romagna Sangiovese DOC is a versatile wine, which works well with tomato-based dishes and Mediterranean herbs.



CAMPAIGN FINANCED ACCORDING TO  
EC REG. N. 1308/13

