

SANGIOVESE

TYPE OF WINE: Still Wine

DENOMINATION: I.G.T.

BRAND: Cantina del Duca

PRODUCTION AREA: Provinces of Ravenna, Forlì-Cesena, Rimini and partly the province of Bologna.

WINEMAKING PROCESS: Pressing and maceration of the grapes to extract color and soft tannins. Fermentation in temperature-controlled stainless-steel tanks with frequent pump-overs and racking."

GRAPE VARIETES: Sangiovese

ALCOHOL CONTENT: 11.5% Vol - **DOSAGE:** Dry

COLOR: Vivid red with violet highlights.

BOUQUET: Vinous and delicate on the nose, with red-fruit nuances.

TASTE: Full-bodied and well-balanced on the palate with delightful freshness; ripe black fruit on the finish, ethereal notes, and a fresh, clean aftertaste.

FOOD PAIRING: A variety producing a pleasant, easy-drinking wine, suitable in all seasons. Pairs well with a traditional meal such as pasta dishes with meat ragù, roasts, grilled red meats and medium-aged cheeses.

SERVING TEMPERATURE: 16-18 °C

Bottle:	Bordolese Standard
Cork:	Natural Straight Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	600
Cases @ Pallet:	100 - 4 layers of 25 cases
Dimension Pallet	80x120x134
Weight Bottle	Kg 742
EAN Bottiglia:	8001335030030
EAN Cassa:	48001335030038
SKU:	VNXX21

