



WINE, LAND & SOUL

LAURENTO

Romagna DOC Sangiovese Riserva

SPECIFICATIONS

Grapes

100% Sangiovese

Soil Type

Clayey, medium consistency.

Yield per hectare

7 tons.

Average age of the vines

15 years.

Vinification

In temperature controlled vertical vinification tanks with a lengthy maceration.

Ageing

24 months in 30 hl Slavonian oak barrels.

Alcohol content

14 % vol.

Ageing potential

8/10 years .



TASTING NOTES

Colour

Garnet red.

Nose

Sweet violets, wild black-berry, liqueur cherries, subtle tomato leaf, and pipe tobacco.

Taste

Dry, full-volumed, and decisive, with elegant tannins, a refined, well-balanced wine.

Matching to

Great traditional Italian first courses such as lasagna, gnocchi or tagliatelle with meat sauce, meat and mature cheeses.

Serving temperature

16°C.

Available size

0.375 l. ; 0.750 l. ;1.5 l. (Magnum) ; 3 l. (Jéroboam) ; 9 l. (Salmanazar)