



UMBERTO CESARI

CA' GRANDE

ROMAGNA DOC SANGIOVESE SUPERIORE

GRAPES

100% Sangiovese

SOIL TYPE

Clayey, medium consistency.

AVERAGE AGE OF THE VINES

15 years

YIELD PER HECTARE

9.5 tons.

VINIFICATION

In temperature controlled, vertical steel vinification tanks with medium maceration.

AGEING

6 months in steel tanks.

ALCOHOL CONTENT

12,5 % vol.

AVAILABLE SIZE

0,375 l; 0,750 l; 1,5 l

SERVING TEMPERATURE

14 °C

COLOUR

Red with purplish highlights.

NOSE

Lovely notes of fruit, with hints of rose petals, sweet violets, and dried plum.

TASTE

Dry, decisive character and still youthful tannins, but very elegant.

MATCHING TO

Meat entries, first and main courses.

