



UMBERTO CESARI

LAURENTO

ROMAGNA DOC SANGIOVESE RISERVA

GRAPES

100% Sangiovese

SOIL TYPE

Clayey, medium consistency.

AVERAGE AGE OF THE VINES

15 years

YIELD PER HECTARE

70 tons

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 anni.

FORMATI DISPONIBILI

0.375 l; 0,750 l; 1,5 l; 3 l; 9 l.

SERVING TEMPERATURE

16 °C

COLOUR

Garnet red.

NOSE

Sweet violets, wild blackberry, 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.

